



ARIZONA CHEF'S WEEK

PRIX FIXE- \$55 per Guest
(+ tax, gratuity, beverages)

Vicanos is delighted to offer a one-of-a-kind culinary experience with this exclusive, chef-driven, 3-course menu.

Antipasto

SELECT ONE

FIORI DI ZUCCA FRITTI

squash blossoms stuffed with ricotta cheese, dipped in tempura batter and lightly fried. served with red pepper aoli

BRUSCHETTA ALLE FRAGOLE

diced strawberries, whipped ricotta cheese, topped with balsamic glaze

INSALATA

small caesar or tuscan salad

Entrata

SELECT ONE

MARE E MONTI (SURF & TURF)

4oz beef tenderloin, sautéed jumbo shrimp and mascarpone mashed potatoes with a brandy peppercorn sauce. served with broccolini

PAPPARDELLE AL SAN REMO

lobster, diver scallops, shrimp in vodka sauce with pappardelle pasta

POLLO AL MARINARO

chicken stuffed with mascarpone cheese, sun-dried tomatoes, fontina cheese, crab meat. topped with creamy marsala sauce, mushrooms. served with broccolini

Dolce

SELECT ONE

LIMONCELLO CAKE

fluffy sponge cake brushed with limoncello, with a thin layer of lemon curd. frosted with a mascarpone cream cheese frosting

SORBET

choice of strawberry or lemon

no substitutions please