



CHAMPAIGN-URBANA AREA **RESTAURANT WEEK**

JANUARY 30

FEBRUARY 7

Nando Milano Trattoria

204 N. Neil St., Champaign | 217-954-1439

Hours: Monday–Thursday 5:00–9:30 p.m.; Friday & Saturday 5:00–10:00 p.m.; Sunday 4:00–9:00 p.m.

DINING OPTIONS

In-Person

Tasting Menu—\$45

Select one item from each course

ANTIPASTI

Cavoletti Ortolani

Fried and sautéed brussels sprouts, butternut squash, fried chickpeas, roasted almonds, and truffle honey, topped with fresh-grated parmesan cheese

Suppli alla Romana

Crispy fried rice balls infused with beef ragu, filled with mozzarella, served in marinara

Burrata Caponata

Fresh burrata mozzarella with eggplant, capers, onion, celery, and olives in sweet and sour sauce

Or any salad from our regular menu

PASTA/CARNE/PESCE

Gnocchi della Nonna

Gorgonzola-filled gnocchi in saffron fondue with seasonal mushrooms

Ravioli di Zucca

Butternut squash ravioli, butter sage sauce, crumbled hazelnuts, 12 years aged balsamic

Mezze Maniche alla Buttera

Mezze Maniche pasta, cream tomato sauce, crumbled Italian sausage, English peas

Baccala alla Mediterranea

Atlantic cod, tomato, capers, red onion, olives

Pollo alla Parmigiana

Tenderized and breaded chicken breast, roasted potatoes, marinara, arugula, fresh-grated parmesan

DOLCI

Panna Cotta ai Frutti di Bosco

Vanilla-infused Italian custard, mixed berry compote

Cannolo Siciliano

Crispy Sicilian cannoli shell filled with sweetened ricotta and chocolate chips

Torta di Ricotta

Traditional ricotta cheesecake, biscotti crust, mixed berry topping