



CHAMPAIGN-URBANA AREA RESTAURANT WEEK

JANUARY 24–FEBRUARY 1, 2025

curestaurantweek.org

Nando Milano Trattoria

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

Hours: Monday–Saturday 5:00–10:00 p.m.; Sunday 4:00–9:00 p.m.

DINING OPTIONS

In-Person

Tasting Menu—\$43

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

Polipo alla Genovese

Spanish octopus, roasted potatoes, and asparagus in a basil pesto

Carpaccio di Manzo

Thinly-sliced raw wagyu beef tenderloin, arugula, artichoke, house-made orange dressing, and shaved parmesan

Or any salad from our regular menu

(\$8 additional for Burrata E Prosciutto)

PASTA/CARNE/PESCE

Gnocchi ai Funghi

House-made potato gnocchi in parmesan truffle sauce with seasonal mushrooms

Spaghettoni al Granchio

Spaghettoni pasta and crab meat in Chef's Imperial sauce

Rigatoni San Marco

Rigatoni pasta in a white wine sauce with crumbled Italian sausage, spinach, and sundried tomatoes

Zuppetta di Pesce

Seafood bouillabaisse with mussels, clams, prawns, Atlantic cod, and crostini

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, topped with mango coulis

Cannolo Siciliano

Crispy Sicilian cannoli shell filled with sweetened ricotta and chocolate chips

Tiramisu

Espresso-soaked ladyfinger biscotti, mascarpone, cocoa powder, espresso beans