

# Elisa's 1<sup>st</sup> Annual Osso Buco Week

*Come and experience some of Chef Paul's infamous Osso Buco dishes!  
One of Italy's renowned braises, Osso Buco is velvety tender, braised,  
and slow-cooked to perfection.*

## Appetizer

### Roasted Bone Marrow - 18

Served with crostini bread and fresh herbs

## Entrees

### Braised Bison Shanks - 32

Braised with carrots, potatoes, and tomatoes in Chianti wine with fresh rosemary and a hint of peppercorn

### Pork Osso Buco - 26

In a light mustard demi-glace served over mashed potatoes

### Chicken Osso Buco - 19

Braised with roasted peppers and potatoes in tomato sauce with white wine

### Lamb Osso Buco - 28

Served in an au jus over risotto

### Wild Boar Osso Buco - 32

Braised in a rosé wine with juniper berries,  
served over asiago polenta

### Venison Osso Buco - 36

Served with a vegetable demi-glace in a Barolo wine reduction with fresh herbs, topped with potato crisps

### Veal Osso Buco - 46

3 LB Veal Shank braised with tomatoes and white wine and served over vegetable risotto

### Monkfish Osso Buco - 27

With capers in a lemon white wine sauce topped with Crispy Leeks  
One of Chef Paul's creations - a twist on the traditional Osso Buco