

6.28.10

**3 COURSE TASTING MENU \$39**

NO SUBSTITUTIONS PLEASE

WITH WINE PAIRINGS \$59

CHILLED TOMATO SOUP WITH CUCUMBER AND ROASTED PEPPERS (W)

WINE PAIRING: LUNGAROTTI PINOT GRIGIO | ITALY

SEA BASS\* WITH YELLOW DRAGON BEANS, ONION, TIM'S BACON AND

MAIDA YELLOW TOMATO SAUCE

WINE PAIRING: BALLE VALLEE PINOT NOIR | OREGON

POT DE CREME WITH CLAUDIO CORALLO CHOCOLATE

WINE PAIRING: DAMILANO BARBERA D'ASTI | ITALY

**"OUR ITALIAN CLASSICS"**

SQUID INK SPAGHETTINI\* WITH CALAMARI, MONKFISH, AND SPICY SAN MARZANO TOMATO SAUCE 20 (W)

'TENUTA CASTELLO' RISOTTO\* WITH WILD PRAWNS, KING CRAB AND FRESNO CHILI 24

FIORENTINA: T-BONE 24OZ STEAK\* SERVED WITH ORGANIC ARUGULA AND PARMIGIANO REGGIANO 48

**ANTIPASTI**

CHILLED TOMATO SOUP WITH CUCUMBER AND ROASTED PEPPERS 9 (W)

WILD ARUGULA WITH SPANISH 'IDIAZABAL' CHEESE AND SHERRY WINE VINEGAR 10 (W)

'DUNCAN FARM' LOCAL LETTUCES WITH RADISH, FENNEL AND CABERNET WINE VINEGAR 10

ROASTED BEETS WITH LOCAL GREENS, PROVOLONE CHEESE, ALMONDS, 'PARIANI' HAZELNUT OIL, AND SPICY HONEY 11 (N)

TOMATO SALAD WITH CUCUMBERS, COLORADO FETA CHEESE, GREEN ONIONS, BLACK OLIVES, OREGANO 12 (W)

'BURRATA' MOZZARELLA CHEESE WITH ROASTED ARIZONA TOMATOES AND OLIVE BREAD 13 (W)

ANTIPASTO LA QUERCIA PROSCIUTTO, SPANISH 'MANCHEGO' CHEESE, OLIVES, QUINCE JELLY, PANZANELA CRACKERS 20 (W)

'GIOIA' MOZZARELLA WITH LOCAL HEIRLOOM TOMATOES AND 'GANGI DANTE' SICILIAN OREGANO 13

**PASTA**

RICOTTA AND SPINACH RAVIOLINI WITH HEIRLOOM TOMATOES AND LOCAL BABY ZUCCHINI 18 (W)

BUFFALO MOZZARELLA RAVIOLINI WITH BROCCOLI PESTO, PIQUILLO PEPPERS AND PARMIGIANO REGGIANO 20 (W|N)

TAGLIOLINI 'BOLOGNESE' WITH GRASS FED BEEF RAGU 18 (W)

PORCINI MUSHROOM RAVIOLINI WITH BROWN BUTTER AND SINGH FARM SAGE 18 (W)

**SECONDI**

MEDITERRANEAN 'BRANZINO' SEA BASS WITH GRILLED ANSON MILLS POLENTA AND DUNCAN FARM BABY CARROTS 28

MONKFISH WRAPPED IN IOWA WHITE\* WITH SARDINIAN COUS COUS, ALMONDS, RAISINS, AND HARISSA 28 (W|N)

'CIUPPIN' SEAFOOD STEW WITH SEA BASS, SKATE FISH, MUSSELS, AND MANILA CLAMS IN A SPICY CRAB BROTH 30

SONOMA HALF CHICKEN WITH FINGERLING POTATOES, GRILLED ZUCCHINI AND TIM'S BACON 27

RIB EYE\* WITH SWEET POTATOES, SHISHITO PEPPERS, AND SPICY PEPPER JELLY 38

NY STEAK\* WITH ANSON MILLS CORN BREAD CASSEROLE, WILD MUSHROOMS AND 'ABAMELE' BEE POLLEN REDUCTION 40 (N)

**SIDES**

SEASONAL VEGGIES 6

ANSON MILLS POLENTA 6

WHITE 'CONTRONE' BEANS 6

\*THESE ITEMS ARE SERVED RAW, UNDERCOOKED, OR CAN BE COOKED TO ORDER  
 CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS  
 (W) DISH CONTAINS WHEAT/GLUTEN | (N) DISH CONTAINS NUTS OR NUT OIL

A WORD FROM CHEF DE CUISINE, CLAUDIO URCIOLI:

"THINK LOCALLY, EAT GLOBALLY" IS AN APPROACH TO FOOD I HAVE ALWAYS  
WHOLE-HEARTEDLY BELIEVED IN. THROUGHOUT MY TRAVELS AND VARIOUS  
TENURES ACROSS THE MEDITERRANEAN COAST, I HAVE COME TO  
UNDERSTAND THAT THE QUALITY OF PRODUCT IS FUNDAMENTAL IN THE  
CREATION OF ALL DISHES. AT PRADO, PREPARATIONS STAY SIMPLE TO ALLOW  
THE PRODUCT WE USE TO MAINTAIN INTEGRITY. ALL INGREDIENTS AT  
PRADO WILL BE SOURCED AND PRODUCED WITH CARE BY SEASONALLY  
MINDFUL LOCAL, REGIONAL, AND INTERNATIONAL SUPPLIERS.  
-BUON APPETITO.

P R A D O

## FEATURED MIXED

MONTELUCIA BEEFEATER GIN | GRAND MARNIER | RED GRAPES | LEMON | BITTERS | CHAMPAGNE 12  
BLACKBERRY CAIPIRINHA SAGATIBA CACHAÇA | MUDDLED LIME | BLACKBERRIES 12  
NOE'S MARGARITA 'TRES AGAVES' REPOSADO | HAND SQUEEZED LIME | 'TRES AGAVES' AGAVE NECTAR 9  
AMANTE PICANTE CHINACO TEQUILA | CUCUMBER | CILANTRO | AGAVE | LIME | A TOUCH OF SPICE 12

## GRAPES

### SPARKLING

FOSS MARAI 'GUIA' | PROSECCO | VENETO, ITALY 12  
GRUET | BRUT | NEW MEXICO, USA 12  
POEMA | CAVA BRUT | CATALONIA, SPAIN 12  
SCHRAMSBERG | 'BLANC DE BLANCS' | CALIFORNIA, USA 16  
MOËT & CHANDON | IMPERIAL | CHAMPAGNE, FRANCE 18  
VEUVE CLICQUOT 'YELLOW LABEL' | BRUT | CHAMPAGNE, FRANCE 24  
TAITTINGER "PRESTIGE" | BRUT ROSE | CHAMPAGNE, FRANCE 28

### WHITES

CHATEAU ST. MICHELLE | RIESLING | WASHINGTON 10  
FRENZY | SAUVIGNON BLANC | MARLBOROUGH, NEW ZEALAND 10  
CADE | SAUVIGNON BLANC | NAPA VALLEY, CA 16  
BASA | MERITAGE | RUEDA, SPAIN 12  
LUNGAROTTI | PINOT GRIGIO | ITALY 12  
LUNAE | VERMINTINO | LIGURIA, ITALY 14  
ABBAZIA DI NOVACELLA | PINOT GRIGIO | UMBRIA, ITALY 16  
NOVELLUM | CHARDONNAY | COTES CATALANE, FRANCE 12  
SONOMA CUTRER | CHARDONNAY | RUSSIAN RIVER VALLEY, CA 14  
CHALK HILL | CHARDONNAY | RUSSIAN RIVER VALLEY, CA 18  
PRIEURE DE MONTEZARGUES 'TAVEL' | ROSE | RHONE VALLEY, FRANCE 12

### REDS

BELLE VALLEE | PINOT NOIR | WILLAMETTE VALLEY, OR 12  
TORRES "MAS BORRAS" | PINOT NOIR | PENEDES, SPAIN 16  
ALTOS DE CUCO | MERITAGE | YECLA, SPAIN 10  
AL MUVEDRE | MONASTRELL | SPAIN 12  
DAMILANO | BARBERA D'ASTI | PEIDMONT, ITALY 12  
VALLE REALE | MONTEPULCIANO D'ABRUZZO | ABRUZZO, ITALY 14  
TERRAZAS DE LOS ANDES | MALBEC RESERVA | ARGENTINA 12  
FRANCISCAN | MERLOT | CALIFORNIA, USA 12  
TRINCHERO 'CHICKEN RANCH' | CABERNET SAUVIGNON | NAPA VALLEY, CA 16  
GENESIS | CABERNET SAUVIGNON | COLUMBIA VALLEY, WA 12  
BEARBOAT | SYRAH | RUSSIAN RIVER VALLEY, CA 12  
CLINE "ANCIENT VINES" | ZINFANDEL | CALIFORNIA 12

### DISCOVER PRADO:

MONDAY: 3-6P HAPPY HOUR, SELECTED TAPAS, HOUSE SPIRITS + WINES \$6  
TUESDAY: 3-6P HAPPY HOUR, SELECTED TAPAS, HOUSE SPIRITS + WINES \$6  
WEDNESDAY: 3-6P HAPPY HOUR, SELECTED TAPAS, HOUSE SPIRITS + WINES \$6  
THURSDAY: 3-6P HAPPY HOUR, SELECTED TAPAS, HOUSE SPIRITS + WINES \$6  
FLAMENCO SHOW WITH GAETANO 6-9P  
FRIDAY: 3-6P HAPPY HOUR, SELECTED TAPAS, HOUSE SPIRITS + WINES \$6  
SAHNAS BROTHERS LIVE MUSIC 8-11P  
SATURDAY: SAHNAS BROTHERS LIVE MUSIC 7-10P

LEARN TO OPEN YOUR NEXT BOTTLE OF CHAMPAGNE WITH A SABER! ASK YOUR SERVER FOR DETAILS