

Dine at Mi Piacce for Pasadena Restaurant Week

May 06 – May 10, 2019

Lunch \$25.00

Appetizer

Avocado Toast

Campari tomatoes – Organic radish – Micro cilantro

Yellowtail Crudo

Pickled red onion – Serrano chili – Lime juice

Pork Belly

Wholegrain mustard glaze – Apple sauce

Main Course

Skirt Steak

Potato Galette – Heirloom baby carrots – E.V.O.O. – Herbs

Salmon

Pineapple relish – Red quinoa – Arugula – Watermelon

Mushroom Pizza

Portobello – Shiitake – Cremini – Oysters mushroom

Fontina – Grana Padano – Fresh thyme

Dinner \$45.00

Appetizer

Avocado Toast

Campari tomatoes – Organic radish – Micro cilantro

Charcuterie Chef premium selection cured meats – figs – apricot jam

Pork belly

Wholegrain mustard glaze – Apple sauce

Main Course

Black Angus New York

Red wine demi glaze – horseradish mashed potato

Chopino

Prawn – Shrimp – Calamari – Black mussels – Manila clams

Lobster broth – Pasta

Stripped Seabass

Sundried tomato – Beurre blanc – Brussel sprouts – Asparagus – Baby carrots

Dessert