

DFW Restaurant Week August 2025

\$99 PER PERSON



FIRST COURSE

please choose one

Caprese Salad

Burrata Mozzarella, fresh tomato-served with aged 25yr balsamic of Modena

Insalata Del Bosco

mixed greens, pears, gorgonzola, caramelized pecans, port wine vinaigrette

Beef Carpaccio

Aged, cured filet mignon, capers, hazelnuts, onions, sundried tomatoes

Crab Claws "Alla Russa"

crab claws, vodka, heavy cream, parmigiano

SECOND COURSE

please choose one

Chilean Sea Bass

sea bass roasted in the wood-burning oven, topped with lump crab meat, extra virgin olive oil

Ferrari's Cioppino

Roasted lobster tail, jumbo shrimp, clams, mussels, calamari, day boat fish, spicy tomato broth

Steak Daiana *

*filet mignon, shallots, garlic, dijon mustard, worcestershire sauce, brandy
(FINISHED TABLESIDE)*

Veal Osso Buco

veal, braised for five hours, fresh vegetables, served with risotto milanese

DOLCE

please choose one

Bananas Alla Francesco

*bananas flambéed tableside, dark rum caramel, banana liqueur, pistachio & vanilla gelato
(FOR TWO)*

Grand Marnier con Arancia

fresh oranges, macerated in Grand Marnier liqueur, caramel, gelato

Ferrari's Tiramisu

sponge cake, espresso, amaretto liqueur, mascarpone cream, Belgian chocolate shavings

**Please be advised there is a risk in consuming raw or undercooked proteins. We regretfully decline substitutions. Plates may not be split.
Menu is charged per person. A gratuity of 18% will be applied to parties of 6 or more.
IN THE KITCHEN: Executive Chef, Francesco Secchi, Chef, Armando Yanez*

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\$49 PER PERSON



FIRST COURSE

please choose one

Caesar Salad

romaine, parmigiano, crunchy ciabatta, Ferrari's caesar dressing

Zuppa Pasta E Fagioli

cannellini beans, macaroni, vegetables

Crostini With Brushetta

crostini bread, fresh mozzarella, tomatoes, basil, extra virgin olive oil, mixed greens

SECOND COURSE

please choose one

Veal Cannelloni

slow roasted veal, crepes, spinach, tomatoes, cream sauce, parmigiano

Farfalle Marco Polo

shrimp, fresh tomato, broccoli, farfalle pasta, cream, parmigiano

Spaghetti Bolognese

filet mignon & pork bolognese sauce, spaghetti, parmigiano

Pollo Valdostana

pan-seared chicken breast, ham, mozzarella, mushroom cream sauce

DOLCE

please choose one

Profiteroles

cream filled, dipped in chocolate sauce

Cannoli Ricotta Cheese

with chocolate chips

Ferrari's Tiramisu

sponge cake, espresso, amaretto liqueur, mascarpone cream, Belgian chocolate shavings

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