



Culinaria Restaurant Week

Aug 12-26

Lunch Menu

3 Course Menu \$15/ 4 Course Menu \$22

\$1 included for donation to Culinaria

Wine Pairing Flights-\$24 for 3 Course Menu/ \$32 for 4 Course Menu

Antipasti(choose one)

Kuhn Farm's Beet and Goat Cheese Tower with Basil Pesto

Polpette (Italian Meatballs) w/ Calabrian Chili, Mirepoix, Wild Oregano, San Marzano Tomato Sauce

Guancia di Miale Croccante- Panko Crusted Pork Cheeks, Peach Rhubarb Sauce, Siracha

Pasta (Choose one)

Lasagna alla Valeria

Ricotta, Mint and Lemon Ravioli with Mint Butter Sauce & Parmigiano Reggiano

Ragu di Coniglio su Fettuccine - Ragu of Braised Rabbit over Fresh Fettuccine

Piatto Principale (Choose One)

Copper River Coho Salmon Filet, Caper Beurre Blanc, Roasted Asparagus

Or

Maiale Arrosto (Kuhn Farm's Suckling Pig), Porcini Jus, Potato Gratin, Zucchini & Roasted Red Pepper

Or

Crespelle di Pollo- Tender Crepes filled with Chicken, Leek and Mushrooms, topped with Fontina, Parmigiano Reggiano and Bread Crumbs

Dolci

Tiramisu

or

Torta di Mele (Apple Tart) w/Vanilla Bean Ice Cream

Or

Arborio Rice Pudding w/Rum Soaked Agen Prunes and Chantilly Cream