



## **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 Heritage Roasted Rosemary Pork Loin), 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**