



Culinaria Restaurant Week

Aug 12-26

Dinner Menu

3 Course Menu \$35/ 4 Course Menu\$48

\$2 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 Slow 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 (Choose one)

Tiramisu

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

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