

Restaurant Week Winter 2020

Lunch

Choice of
Antipasti or Paste

Paste or Secondi

Dolci or Formaggio*

\$22

vini

In addition to our regular wine offerings, our sommeliers have selected a few special bottles especially for restaurant week. Cin-cin!

\$40 per bottle

Pieropan Soave Classico (Garganega), Veneto, 2017

Almond blossoms and marzipan; good depth of fruit on the palate, nicely balanced by a zingy acidity.

Venturini Baldini 'Rubino del Cerro' Lambrusco Secco, Emilia-Romagna, N.V.

Wild cherry, ripe plum with notes of dark spices. Full bodied, and balanced.

Salcheto 'Bizkero' Chianti (Sangiovese Blend), Toscana, 2017

A bright, fruit-filled style, boasting black cherry, plum and light earth notes.

antipasti

Giardino

Bibb & Romaine Lettuce. Artichoke Hearts. Cherry Tomatoes. Filet Beans. Red Onions. Pecorino. Pane Fritto.

Polpette

Pork & Veal Meatballs Braised in Tomato. White Polenta. Parmigiano.

Arancino

Sicilian Rice Fritter. Mushroom Ragu. Scamorza Cheese.

Pasta e Fagioli

Tuscan White Bean Soup. Pancetta. Pasta Shells. Parmigiano. Black Pepper.

Antipasti Misti

“Fior di Latte” Mozzarella. Mortadella. Giardiniara.

Crostini

Grilled Country Bread. Chicken Liver Mousse Crostini. Red Onion Agrodolce. Roasted Garlic.

Barbabietole

Roasted Beet. Pink Lady Apple. Ricotta Salata. Walnuts. Mint. Saba.

paste e risotto

Ravioli

Ravioli Stuffed with Baccala Montecato. Rock Shrimp. Tomato. Garlic. Basil. Red Chili.

Tagliatelle Bolognese

Hand Cut Tagliatelle. Veal, Pork & Beef Ragu. Parmigiano.

Rigatoni Carbonara

Faella Rigatoni. Egg. Pancetta. Pecorino Cheese. Black Pepper.

Gemelli

Braided Pasta. Pesto Genovese. Potato. Basil. Parmigiano.

Linguini con Cozze

Linguini. PEI Mussels. Tomato. Garlic. Basil.

Risotto

Acquerello Carnaroli Risotto. Butternut Squash. Parmigiano.

Tartufi

Add Winter Black Truffles
\$35

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

RW L

secondi

Fave e Cicoria

Confit Puntarelle. Fava Bean Puree. Basil. Extra Virgin Olive Oil .

Cavolfiore

Roasted Cauliflower & Romanesco. Poached Red Onion. Pistachio. Golden Raisin.

Calamari

Calamari Stuffed with Potatoes & Prosciutto. Squid Ink Vinaigrette.

Trota

Crispy Skin Trout. Parsnip Puree. Brown Butter. Toasted Almonds.

Stufato

Slow Braised Beef Stew. Polenta. Carrots. Turnips. Onions.

Pollo Milanese

Breaded Chicken Cutlet. Chickpea Puree. Escarole Salad. Lemon.

Bistecca

10oz NY Strip Steak. Romaine Lettuce. Caesar Dressing. Shaved Parmigiano.
(\$20 Supplement)

dolci

Cioccolato

Chocolate Gelato-Filled Beignet. Chantilly Cream. Chocolate Sauce. Amarena Cherries.

Baba al Limoncello

Neapolitan Sponge Cake Soaked in Don Ciccio Limoncello Syrup. Lemon Curd. Raspberries.

Crostata di Marmellata

Spiced Pasta Frolla. Peach-Apricot Jam. Whipped Ricotta.

Cannolo Siciliano

Whipped Ricotta. Bronte Pistachio. Dark Chocolate.

Affogato

Gelato Drowned in Espresso.

formaggi

Tuma Persa

Sicilia. Semi-Soft. Cow.

Fontina

Valle d'Aosta. Firm. Cow.

Margot

Piemonte. Semi-Soft. Cow.

Gorgonzola Piccante DOP

Piemonte & Lombardia. Soft. Blue. Cow.

Tricapria

Sicilia. Firm. Goat.

La Tur

Piemonte. Soft. Cow. Goat. Sheep.

*Selection of 3 for \$9 Supplement; Selection of 5 for \$22 Supplement

RW L