



RESTAURANT WEEK DINNER

Featured Cocktails:
OLD FASHIONED ABRUZZO
Makers Mark 46 Bourbon
Whiskey, Abruzzo Super
Punch, Orange Peel \$13.9
MARGARITA CALABRESE
Tres Generaciones Plata
Tequilla, Caffe Orange,
Lemon, Lime \$13.9

FIRST COURSE

(choice of one)

BRUSCHETTE (v)
Toasted Tuscan bread topped with
eggplant caponata

SALUMI VERTICALE
Tasting of Prosciutto Di Parma,
Mortadella Bologna, & Bresaola
served with a wedge of Parmigiano

**MOZZARELLA
CAPRESE TASTING (v)**
Buffalo & Burrata mozzarella, tomato, extra
virgin olive oil, basil

SUD ITALIA
Tasting of Capra (Campania), Caciocavallo
(Molise), & Pecorino Romano (Lazio) with fig
marmalade, cherry blossom honey, grapes, &
crostini.

SECOND COURSE

(choice of one)

CINGHIALE
Wild boar & long hot pepper meatballs,
tomato sugo

CARCIOFI FRITTI (v)
Flash Fried Fresh Artichokes served
with lemon

SCAMORZA
Fire roasted aged mozzarella with prosciutto

ARANCINI
Sicilian rice ball, veal & pork ragu, peas,
fresh mozzarella, tomato sauce

THIRD COURSE

(choice of one)

**GNOCCHI ALLA BAVA E
TARTUFO**
Hand rolled potato & ricotta
dumplings with wild mushrooms & a
fontina crema then topped with a
gastronomic truffle gelato

**PAPARDELLE AL
RAGU AQUILANO**
Wide ribbon pasta, slow cooked
pork, lamb, chicken & veal ragu

SALSICCIA BOLZANESE
Grilled sweet & spicy Italian
sausage served with homemade saurkraut & a
spicy grain mustard gastronomic gelato

**PACCHERI CON
DATTERINI GIALLI (v)**
Jumbo rigatoni, yellow datterino tomatoes,
garlic & parmigiano cheese

PESCATRICE PUTTANESCA
Monk fish, tomato, caper, olives, anchovy,
served with chittara pasta

FOURTH COURSE

(choice of one)

GELATO
One scoop of any flavor gelato
or sorbetto (v)

GRAN PANNA COTTA
Creamy chilled baked cream
infused with espresso, Italian
chocolate & a hint of sambuca

TIRAMISU AI FRUTTI DI BOSCO
Mixed wild berries, ladyfingers,
mascarpone

CANNOLI
Sheeps milk ricotta filling

(v) = vegetarian option