**RESTAURANT WEEK DINNERT**

**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
- **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
- **SALSICCIA BOLZANESE** Grilled sweet & spicy Italian sausage served with homemade saurkraut & a spicy grain mustard gastronomic gelato
- **PAPARDELLE AL RAGU AQUILANO** Wide ribbon pasta, slow cooked pork, lamb, chicken & veal ragu
- **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

*Featured Cocktails:*

- **OLD FASHIONED ABRUZZO**
  Makers Mark 46 Bourbon Whiskey, Abruzzo Super Punch, Orange Peel $13.9
- **MARGARITA CALABRESE**
  Tres Generaciones Plata Tequila, Caffe Orange, Lemon, Lime $13.9