

# RESTAURANT WEEK MENU

3 courses \$60

Choice of:

## first

### HAMACHI CRUDO

calabrian chili, avocado, blood orange, meyer lemon, basil oil

### ITALIAN BURRATA

fricassée of truffled mushrooms

### ARUGULA SALAD

black mission fig, bosc pear, candied walnut, goat cheese, cider vinaigrette

## second

### RICOTTA CAVATELLI

braised lamb shoulder, arugula

### PAPPARDELLE BOLOGNESE

beef, pork, veal, tomato, grana padano

### BLACK COD

braised cannellini beans, savoy cabbage, pancetta, butter-poached leeks

### STUFFED CHICKEN

sundried tomato, smoked scamorza, glassato pollo di pomodori

## dessert

### CHOCOLATE CAKE

### LEMON ROSEMARY CHEESECAKE

### TIRAMISU



scarpetta