

## RESTAURANT WEEK

3 COURSES \$40P/P

### 1st Course

#### WHIPPED RICOTTA

calabrian honey, toasted baguette

#### ROASTED HEIRLOOM BEET SALAD

arugula, pickled red onion, goat cheese crumble,  
cherry tomatoes, red wine dijon vinaigrette

#### FONTINA STUFFED MEATBALLS

san marzano sauce, fresh basil

#### CAESAR SALAD

romaine, house caesar dressing,  
grana padano, parmesan polenta croutons

#### BLACK TRUFFLE ARANCINI

parmesan cream, fresh herbs

#### CREAMY TUSCAN WHITE BEAN & ITALIAN SAUSAGE SOUP

roasted potatoes, black kale, parmesan  
\*can be made vegetarian

### 2nd Course

#### GNOCCHI ALLA SORRENTINA

buffalo mozzarella,  
san marzano tomato, basil

#### CHICKEN PARMESAN

rigatoni, marinara, mozzarella,  
shaved pecorino

#### ROASTED BUTTERNUT SQUASH RISOTTO

sautéed kale, sage, shaved pecorino

#### VEAL PICCATA

capers, white wine, grilled lemon

#### BRAISED SHORT RIB PAPPARDELLE

roasted cipollini, red wine jus

#### LINGUINE & CLAMS

garlic, white wine, grilled bread

#### MARKET FISH

paired with seasonal side, chef's daily selection

### 3rd Course

#### HOUSEMADE SPECIALTY DESSERTS