

RESTAURANT WEEK

.FIRST COURSE.

INSALATA

ARUGULA, PROSCIUTTO, PARMIGIANO CHEESE, LEMON VINAIGRETTE

POLPETTE

PORK MEATBALLS, POLENTA, TOMATO SAUCE, PECORINO CHEESE

BURRATA

BREADED & FRIED BURRATA CHEESE, CHERRY TOMATOES, PEPPERS, GAETA OLIVES, FRESH BASIL AND AGED BALSAMIC

GNOCCHI DI SEMOLINA

BAKED SEMOLINA CROQUETTES WITH SPINACH, PEPPERS & MUSHROOMS, PECORINO CHEESE

.SECOND COURSE.

MELANZANA PINSA

EGGPLANT, MOZZARELLA, TOMATO SAUCE, PARMIGIANO, FRESH BASIL

CACIO E PEPE

TONNARELLI PASTA, PECORINO CHEESE AND BLACK PEPPER

TARTUFATE

PAPPARDELLE PASTA, FOREST MUSHROOMS, TRUFFLE OIL, WALNUTS, PECORINO CHEESE

AMATRICIANA

BUCATINI PASTA, CURED PANCETTA, SPICY TOMATO SAUCE, PECORINO CHEESE

GRANCHIO

TONNARELLI PASTA, CRAB MEAT, CHERRY TOMATO, GARLIC, CALABRIAN CHILI & LEMON CREMA, BREAD CRUMBS

SALMONE

GRILLED VERLASSO SALMON, BRAISED FENNEL , CARROTS, SPRING ONION, CRISPY FINGERLING POTATOES, BEURRE BLANC

COTOLETTA

BREADED CHICKEN BREAST, PROSCIUTTO, MOZZARELLA, ARUGULA, FRESH TOMATOES

LOMBATINA DI MAIALE

GRILLED PRIME PORK CHOP, GREEN PEPPERCORN & BRANDY CREAM SAUCE, CRISPY FRIES

.THIRD COURSE.

HOMEMADE DESSERTS

*Daily additions to the menu will also be available for the Restaurant Week Menu.