

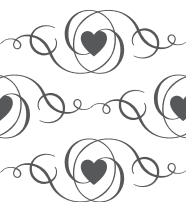
# RESTAURANT WEEK DINNER WINTER 2026



## A CELEBRATION OF ROMA

### FIRST COURSE

(choice of one)



#### BRUSCHETTA(V)

Garlic rubbed fire grilled casareccio bread topped with tomato, basil, E.V.O.O.

#### PROSCIUTTO E MELONE

Fresh canteloupe wrapped with 18 month aged Prosciutto & finished with balsamic glaze

#### PECORINO VERTICALE (V)

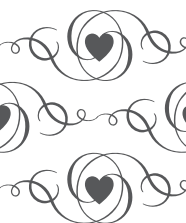
A tasting of two signature Pecorino Romano's. Featuring Pecorino Romano Castel Gandolfo and Locatelli served with a fig marmalade, cherry blossom honey, grapes, & crostini.

#### BUFALA LAZIALE (V)

Imported Buffalo Mozzarella served with tomato, Sabina DOP extra virgin olive oil from near Rome, & fresh basil.

### SECOND COURSE

(choice of one)



#### STRACCIATELLA ALLA ROMANA

Roman egg drop soup featuring beef & vegetable broth with an egg drop featuring parsley & Parmigiano Reggiano

#### CICCORIA

Garden fresh chickory sauteed with Sabina extra virgin olive oil & sliced garlic.

#### TRIPPA ALLA ROMANA

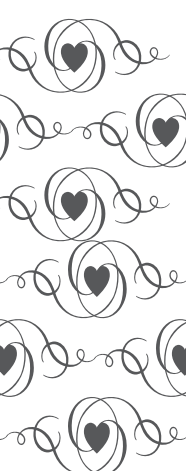
Fresh tripe sauteed in E.V.O.O., garlic, tomato, onion, carrot & guanciale. Finished with Pecorino Romano & aromatic herbs. Grilled bread for dipping.

#### SUPPLI (V)

Flash fried Roman rice balls filled with tomato, mozzarella, garlic, onion & Parmigiano-Reggiano

### THIRD COURSE

(choice of one)



#### CACIO E PEPE (V)

Tonarelli square spaghetti tossed with 9 month aged Pecorino Romano cheese, & cracked black pepper

#### BUCATINI ALL'AMATRICIANA

Thick pasta rods tossed in a robust sauce of tomato, guanciale, onion, & finished with shavings of Pecorino Romano.

#### CODA ALLA VACCINARA

Oxtail slow cooked for 4 hours with tomato, garlic, E.V.O.O., & onion, then seasoned with a bouquet of cloves, celery, raisins, & pinenuts & dark chocolate with grilled casareccio bread.

#### POLLO ALLA DIAVOLA

Pan seared bone-in chicken marinated and rubbed with garlic, extra virgin olive oil, sage, paprika, & crushed peperoncino served with rosemary roast potatoes.

#### PASTA ALLA PAPALINA

Fettuccine in a Parmigiano & egg cream sauce with accents of Prosciutto, caramelized onion & cracked black pepper

### FOURTH COURSE

(choice of one)



#### GELATO (V)

One scoop of any flavor of gelato or sorbetto

#### TIRAMISU AI FRUTTI DI BUSCO (V)

Mixed wild berries layered with ladyfingers & mascarpone.

#### PANNA COTTA ALLA SAMBUCCA (V)

Creamy chilled baked cream infused with espresso, Italian chocolate, & a hint of sambucca.

#### TORTA ALLA VISCIOLE (V)

Ricotta & Roman cherry cheesecake