



## **Restaurant Week Dinner - \$45 per person**

### **FROM THE CHEF**

#### **wild mushroom arancini**

crispy risotto balls, buffalo mozzarella filled, truffle aioli

### **FIRST COURSE - choose one**

#### **Stracciatella (v)**

pulled strands of burrata, olives, extra virgin olive oil, sea salt, grilled italian loaf

#### **Honeycrisp Apple + Nappa Cabbage Salad**

celery root, burnt honey vinaigrette, farro, shaved parmesan, toasted walnuts

#### **Nonna's B+V+P Meatballs**

talleggio polenta, 4 hour pork & san marzano tomato gravy, parmesan

### **SECOND COURSE - choose one**

#### **Braised Shortrib Lumache**

seared mushrooms, sauteed greens, whipped ricotta, fresh horseradish

#### **Seared Branzino**

winter vegetable fregola, pickled raisin, caper-lemon sauce

#### **Tonight's Macaroni**

sunday pork ragu, garlic greens, basil, burrata, olive oil bread crumbs

#### **Seared Romanesco "Steak" (v) (vg)**

winter vegetable fregola, pickled raisin, caper-lemon sauce, oregano bread crumbs

#### **Rigatoni Alla Vodka**

house ground garlic sausage, local greens, buffalo mozzarella, crispy prosciutto

#### **Eggplant Parm**

san marzano gravy, spaghetti, burrata, basil walnut pesto

### **DESSERT - choose one**

#### **Hazelnut Cannoli**

ricotta, dark chocolate, toasted hazelnut

#### **Tiramisu**

espresso dipped lady fingers, whipped mascarpone, dark cookie crumb

#### **Wine Soaked Prunes**

mascarpone, brown butter oat crumble

### **FEATURED COCKTAIL \$14**

#### **South Philly Ol' Fashioned**

knob creek, luxardo cherry, orange bitters, sugar

(v) vegetarian (vg) may be made vegan