



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