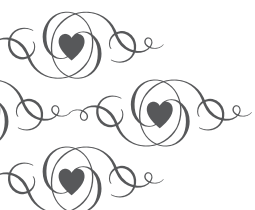


RESTAURANT WEEK

LUNCH WINTER 2026



A CELEBRATION OF ROMA



FIRST COURSE

(choice of one)

BRUSCHETTA (V)

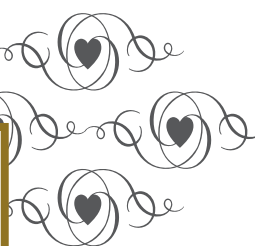
Garlic rubbed fire grilled casareccio bread topped with tomato, basil, E.V.O.O. Bruschetta was created north of Rome in the border area between Lazio and Tuscany.

PECORINO VERTICALE (V)

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

STRACCIATELLA ALLA ROMANA

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



SECOND COURSE

(choice of one)

CACIO PEPE (V)

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

BUCATINI ALL'AMATRICIANA

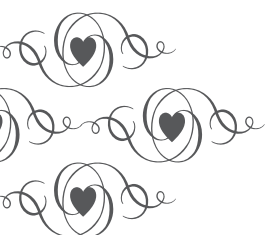
Thick pasta rods tossed in a robust sauce of tomato, guanciale, onion & finished with shavings of Pecorino Romano.

PASTA ALLA PAPALINA

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

POLLO ALLA DIAVOLA

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



APERITIVO SPECIAL

OLD FASHIONED ROMA

Knob Creek Bourbon, Super Punch Amaro, Roman Cherry, & Orange Peel 13.9

(v) = vegetarian option