

# RESTAURANT WEEK

## LUNCH WINTER 2026



### A CELEBRATION OF ROMA

#### 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.

## FIRST COURSE

#### SUPPLI

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

(choice of one)

#### STRACCIATELLA ALLA ROMANA

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

## SECOND COURSE

#### CACIO PEPE (V)

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

#### PASTA ALLA PAPALINA

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

#### BUCATINI ALL'AMATRICIANA

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

(choice of one)

#### 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