



2022 RESTAURANT WEEK MENU

45 | PER PERSON

FIRST COURSE

BURRATA

grilled salt loaf, roasted cherry tomatoes, basil oil, balsamic glaze

CRISPY BRUSSELS

sweet chili glaze, golden raisins, toasted almonds

CALAMARI

lemon aioli, tomato tahini, fresh thyme

KALE CAESAR SALAD

kale, crostini, parmesan, balsamic caesar dressing

TUSCAN SALAD

spring mix, crispy chickpeas, pepperoncinis, soppressata, shaved grana padano, creamy gorgonzola dressing

SECOND COURSE

PAN SEARED SCALLOPS

sweet potato puree, seasonal vegetable, thyme pancetta cream sauce, herb panko

CRAB MAFALDINE

red bell pepper cream sauce, lump crab, basil breadcrumb

BONE-IN PORK CHOP

marinated heritage pork chop, grilled zucchini, au jus, salsa verde, pea shoots

SHORTRIB RIGATONI

homemade pasta, braised short rib, cherry tomato, scallion, tomato blush sauce, pecorino romano

PAPPARDELLE

wild boar ragu, grana padano

CHEF'S SPECIAL

see server for details

DESSERT

GELATO & SORBET

2 scoops served with biscotti

NUTELLA DOUGHNUT

nutella stuffed doughnuts, sugar, fresh fruit

SEASONAL CAKE

see server for details

