



Welcome to Restaurant Week

SUNDAY, FEB 23 - SATURDAY, FEB 29
3 COURSE TASTING MENU - \$35

Antipasto

(choice of one)

ROMAINE ●●

grilled, black garlic aioli, fennel polen bread crumbs, tomatoes, sunflower, poppy seeds

ARANCINA

saffron risotto ball, 10 hour pork & beef ragu, peas

CRAB CROQUETTE

lump crab & potatoes croquette, lightly fried served with salsa rosa (tomato sauce, mayonnaise, calabrian pepper and greek yoghurt & mint sauce

VELLUTATA ●●

butternut squash, potatoes, mascarpone, cream, Amaretto cookies

I FICHI ●●

mixed greens, figs, gorgonzola, almonds, fig vinaigrette

Primo

(choice of one)

RISOTTO ●

wild mushrooms & porcini puree, taleggio, truffle infused olive oil

RAVIOLONI

lump crab & lobster filling, served with lobster sauce

GNOCCHI ●

house made tomato sauce, bufala mozzarella, basil pesto - baked

TAGLIATELLE ●

10 hour beef & pork ragu, Shetler's cream, house made tomato sauce, Grana Padano

* tagliatelle can be substituted with
Germini Organic gluten free pasta
\$5

● vegetarian ● gluten-friendly ● gluten-friendly per request

Seconda

(choice of one)

ROLLANTINE DI POLLO ●

stuffed with spinach, fontina, prosciutto cotto, served with Parmigiano fondue

SPIEDINI DON CICCIO

imperial Wagyu Top Sirloin roll, pine nuts, pancetta, mozzarella, raisins, house made sausage

PORK

(Snake River Farms)
pork shank, gremolata, saffron risotto

MONK FISH ●

pan seared, saffron cous-cous, winter vegetables

I VEGETALI ●●

quinoa, crispy sprouts, mushrooms, pistacchio, sundried tomato