

Restaurant Week Menu

SUNDAY, FEBRUARY 25 - SUNDAY MARCH 4
3 COURSES - \$35

Primo

(choice of one)

CAPPELETTI IN BRODO ●

house-made cheese filled cappelletti, chicken broth, saffron, peperoncino

ARANCINA ●

wild mushroom risotto ball, mozzarella, truffle aioli

CROSTONE

grilled crostone al rosmarino, butternut quash, apple and pear chutney, pancetta, whipped goat cheese,

BARBABIETOLE ●●

beets, fresh ricotta, pistacchio, orange, fennel polen, honey vinaigrette

I FICHI ●●

organic mixed greens, figs, gorgonzola, almonds, fig vinaigrette

Secondo

(choice of one)

RISOTTO ●

arborio rice, gorgonzola cream, toasted walnuts, radicchio, Bartlett pears, shaved Gran Padano

GNOCCHI

house-made gnocchi served with slow-cooked pork rib sauce, pulled baby back pork, Shetler's cream, house made tomato sauce, shaved Gran Padano

LINGUINE

linguine pasta, gulf coast prawns, Shetlers' cream, curry, peperoncino

PASTICIO VEGETARIANO ●

wide, rolled flat-shaped pasta, mozzarella cheese, winter vegetables

Terzo

(choice of one)

POLLO

Organic chicken breast roll, stuffed with pancetta, fontina, spinach served with roasted winter vegetable

PORK ●

Berkshire pork fillet bone-in, apple puree, confit cipollini, apple, gremolata, licorice powder

COD

wild-caught baby cod, pan roasted, bread crumbs, slow roasted tomatoes, capers, lemon, zest served with crushed Yukon potatoes

POLENTA ●●

polenta cream, asiago cheese, mascarpone cheese, funghi trifolati, truffle infused extra virgin olive oil

*some of our pasta dishes and entrees are available gluten free upon request - please ask your waiter

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