

Restaurant Week

DINNER · 3-COURSES \$35

PRIMI

CECI

grilled bread, crushed chickpeas
giardiniera vegetables

RUCOLA

arugula, balsamic vinaigrette
bosc pears, gorgonzola

ZUPPA

sunchoke soup, pickled sunchoke
brussels sprouts

PANCETTA

seared pork belly, poached egg
bitter green salad, pickled onions

SECONDI

STRACOTTO DI VITELLO

slow braised veal breast, farro
roasted parsnips

SALMERINO

wood-grilled arctic char, chickpeas
fennel, blood orange

MAFALDINE NERO

squid ink pasta, mussels, tomato
fresno chile, mollica

GNOCCHI

ricotta dumplings, caramelized onion
black truffle, brussels sprouts

DOLCE

OLIO D'OLIVA

lemon olive oil cake, mandarin curd

MOCA

milk chocolate & espresso mousse
cocoa nibs

Drink Specials

LAMBRUSCO SIDE-BY-SIDE 12

*Cantina della Volta 'Brutosso' Lambrusco di Sorbara
Tenuta Pederzana 'Gibe' Lambrusco di Grasparossa*

HOUSE WINES 40/LITER

*2017 Tre Monti Albana
2017 Tre Monti Sangiovese*

EXECUTIVE CHEF THOMAS LEVANDOSKI

PASTRY CHEF TOVA HILLMAN