



Restaurant Week Dinner 2024

3 Courses for \$60



Arancini with Spicy Tomato Sauce
Mixed Lettuce and Herbs with Red Wine Vinaigrette
Baby Kale with Fennel and Anchovy Dressing
Summer Squash Panzanella with Scallions and Pickled
Ramps
Whipped Ricotta with Heirloom Tomatoes, Stone Fruit and
Cipollinis
Chickpea Salad with Squid, Shrimp and Octopus (\$5 suppl.)
Country Ham, Gnocco Fritto, Parmesan and Rosemary



Bucatini Cacio e Pepe
Spaghetti with Basil Pesto and Pine Nuts
Lumache Bolognese and Rosemary
Campanelle with Corn, Pancetta and Pepperoncini
Paccheri with Fennel Sausage, Leeks and Broccoli Rabe
Ricotta Cavatelli with Short Rib, Pine Nuts and Raisins
Eggplant Parmesan
Skate with Tropea Onions, Olives and Capers
Zuppa Di Pesce with Fennel and Fingerling Potatoes
Braised Chicken Thighs with Oven-Roasted Tomatoes and
Cured Olives
Pork Milanese with Milk Braised Shoulder, Garlic Confit
and Rosemary
Veal and Ricotta Meatballs with Tomato and Grilled
Bread
Lamb Sausage with Broccoli Rabe and Calabrian Chili
Skirt Steak with Balsamic Cipollini Onions and Charred
Garlic Scapes (\$10 suppl.)



Profiteroles with Vanilla Gelato and Chocolate Sauce
Toasted Milk Panna Cotta with Roasted Peaches, Lemon
Curd and Honeycomb
Butterscotch Budino with Brown Butter, Caramelized
Bananas and Salted Caramel
Cannoli Bombolone (\$3 suppl.)
Two Scoops of Gelato: Vanilla and Chocolate
Stracciatella
Two Scoops of Sorbetto: Pineapple Mint and Strawberry

