\$45 3 COURSES

MAIELLA

RESTAURANT WEEK

A N T I P A S T I

HAMACHI CRUDO CITRUS OIL, LEMON ZEST, FENNEL POLLEN

CAESAR CAESAR DRESSING, ROMAINE, PARMIGIANO REGGIANO

PIZZA MARGHERITA HOMEMADE MOZZ, BASIL, LA VALLE TOMATOES

MUSHROOM FONTINA ARANCINI TRUFFLE SHERRY AIOLI

S E C O N D I

PRIME FLAT IRON STEAK BROCCOLINI, VENETTO RED WINE SAUCE RIGATONI BOLOGNESE RIGATONI, VEAL & PORK RAGU, GRANA PADANO SALMON ORANGE CHILI VINAIGRETTE, FENNEL ARUGULA SALAD SPAGHETTI POMODORO BRAISED TOMATOES, GARLIC BASIL, EVOO

D O L C I

TIRAMISU MASCARPONE, SAVOIARDI, CARAMEL, ESPRESSO CRUMBLE

CHOCOLATE OLIVE OIL CAKE CHOCOLATE SAUCE, CHOCOLATE SABLE

PROFITEROLE A LA MODE WARM CHOCOLATE SAUCE