



***Asheville Restaurant Week Prix Fixe Menu  
Three Courses \$30***

*~choose one from each course~*

**Starters**

Calamari Fritto

*Calamari, lemon, olive, sage, arugula, cherry pepper aioli*

Rustica Salad

*Mixed field greens, pear, walnuts, gorgonzola, lemon, EVOO*

**Entrees**

Braised Pork

*Pasture-raised braised pork shoulder; herb and parmesan polenta  
with cherry pepper & fennel jus; fried kale*

Ravioli

*House-made three-cheese ravioli, walnut pesto, salsa pomodoro; wilted  
spinach*

**Desserts**

Bread Pudding

*Orange, cinnamon, & chocolate baked bread pudding  
with caramel sauce & fresh cream*

Tiramisu

*Ladyfingers layered with coffee liqueur & Mascarpone cheese  
& grated bittersweet chocolate*