

. WELCOME TO .
RESTAURANT WEEK

≡ *March 11 - 17, 2019* ≡

\$30⁺⁺ PER PERSON, ONE ITEM PER COURSE

STARTER

SAUSAGE & KALE SOUP

potato, wild mushroom, grana padano

CAESAR SALAD

romaine hearts, shaved radicchio, grana padano, classic crouton

ITALIAN FARM SALAD

*salami, provolone, pepperoncini, olive, campari tomato, red onion, cucumber,
roasted pepper, italian dressing*

ARANCINI

crispy mushroom risotto stuffed with scamorza cheese & served with red sauce

PROSCIUTTO BRUSCHETTA

crescenza cheese, grilled asparagus, truffle, grana padano

MAIN

ROASTED MUSHROOM TORTELLONI

caramelized sweet potato, brussels sprout, hazelnut, saba

BOLOGNESE (*house specialty*)

*traditional meat sauce,
tagliatelle noodle & grana padano cheese*

ROASTED SALMON*

white bean ragu, broccolini, lemon olive oil gremolata, saba

CHICKEN PARMESAN

crushed tomato, aged provolone, mozzarella, parmesan rigatoni

SHORT RIB RADIATORI

parmesan cream, fresh horseradish, wilted arugula, herbed breadcrumb

DESSERT

SALTED CARAMEL BUDINO

crème fraîche, maldon sea salt

TIRAMISU

espresso-soaked ladyfingers, mascarpone mousse

⁺⁺tax, gratuity & beverage not included

HANDMADE WITH LOVE
Est. 2002

NORTH

ITALIA

FROM SCRATCH DAILY

**These foods may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*