



Restaurant Week Menu 2025

3 courses for \$35.00

1st Course

(choose one of the following)

Pasta Fritta

crispy pasta fritter, zucchini, whipped ricotta, pecorino fonduta, basil oil

Peperoni

marinated sweet peppers, roasted garlic, crispy soppressata

2nd Course

(choose one of the following)

Carote

roasted baby carrots, guanciale, creamy balsamic vinaigrette, fresh herb

Cetrioli

marinated cucumbers, chilled watermelon soup, stracciatella, chili oil, mint

Barbabietole

roasted beets, salsa verde, goat cheese, pistachios

3rd Course

(choose one of the following)

Pasta con Ragu Genovese

pasta tossed with braised beef ragu, pecorino cheese

Pollo Fritto Italiano

fried marinated boneless chicken, polenta fries, gorgonzola cream, cherry tomato salad

Pancetta

slow braised pork belly, potato frico, cherries, balsamic

Melanzane e Riso alla Parmigiana

layered eggplant & cherry tomato risotto baked with provolone & burrata cheeses