



Restaurant Week Menu
Monday-Thursday

Primi

Bruschetta: Eggplant Caponata, fresh mozzarella and salsa Arrabiata
or

Zuppa: Pasta e Fagioli
or

Tonno Tartare: Yellowfin tuna, chili mayo, tobiko, avocado, wasabi noodle cake
Supplemental \$15

Entrée

Brasato al Barolo: Pan braised Flat Iron with cauliflower risotto pomodoro
or

Pizza Porchetta

Wood fired pizza with egg, potato and 6-hour Porchetta ragu
or

Polenta:

Creamy polenta with mushroom ragu, market squash, goat cheese & wild arugula

Lamb Porterhouse

Smoked cannellini beans, braised lamb belly and chimichurri
Supplemental \$15

Dolce

Dark Chocolate Panna Cotta