

WINTER RESTAURANT WEEK MENU

FEBRUARY 17 - MARCH 2ND

\$45 PRE-FIXE

APPETIZER (CHOOSE 1)

Meatballs with Herbed Whipped Ricotta

served with grilled bread

Crispy Brussel Sprouts

shallots, pancetta, hot honey

Whipped Ricotta

agrodolce, grilled bread

SALAD (CHOOSE 1)

Caesar Salad

romaine, croutons, parmigiano-reggiano, caesar dressing

Zesty Arugula

baby arugula, fennel, pecorino, lemon, olive oil

ENTREE (CHOOSE 1)

Duck Ragu

fresh pappardelle pasta

Vodka Piccante

rigatoni, spicy vodka sauce, basil, pecorino

Ricotta Spinach Ravioli

house-made ravioli with brown butter and sage

Chicken Milanese

fresh mozzarella, arugula, warm heirloom tomato basil salad, pickled onion

Grilled Hanger Steak (+\$5)

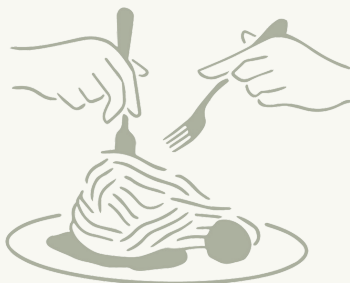
garlic butter, fries, arugula

DOLCE (CHOOSE 1)

Tiramisu

Gelato

ask server for flavors



**WINTER RESTAURANT WEEK
WINE PAIRING MENU**

+ \$25

1ST COURSE (CHOOSE 1)

Botter Prosecco DOC
Amonte Barbera Piemonte

2ND COURSE (CHOOSE 1)

Bacaro Pinot Grigio Friuli DOC
Liotro Nero d'Avola Sicilia DOC



3RD COURSE (CHOOSE 1)

Liotro Inzolia Sicilia IGT
Visconti della Rocca Montepulciano d'Abbruzzo Riserva DOC

4TH COURSE (CHOOSE 1)

Botter Prosecco DOC
Castelfeder Kerner 'Lahn' IGT Dolomiti

BY THE BOTTLE \$50

Castelfeder Kerner 'Lahn' IGT Dolomiti
Lanciola Chianti Classico 'Le Msse di Greve' DOCG