

Restaurant Week

January 21 thru
February 8



Dinner Menu
2019

-ANTIPASTI-

select one

MINISTRONE

Minestrone Soup, Potatoes, Carrots, Onions, Celery,
White Beans, Tomato Broth

or

INSALATA D'INVERNO

Endive, Radicchio, Frisee, Arugula, Kumquat, Strawberries,
Candied Pecans, Kumquat Vinaigrette

or

MOZZARELLA IN CARROZZA

Fried Buffalo Mozzarella, Melted Cherry Tomatoes,
Basil Oil

-SECONDI-

select one

BISTECCA GRIGLIATA

Grilled Hanger Steak, Truffled Mash Potatoes, Tuscan Kale,
Natural Jus

or

SKATE ARROSTITO

Roasted Skate, Truffled Spinach Puree, Roasted Peanut Potato,
Caramelized Cipollini Onion

or

POLLO D'INVERNO

Seared Chicken Breast, Winter Vegetables, Creamy Polenta,
Roasted Garlic, Rosemary, Natural Jus

or

SPAGHETTI POMODORO

Tomato, Basil, Parmesan, Olive Oil

-DOLCE-

select one

TIRAMISU

Shaved Chocolate, Espresso Crema

or

TORTA DI POLENTA

Apple Polenta Cake, Apple Compote,
Lemon Sorbet

3 COURSE PRIX FIXE
42 per person

-VINO-

All Wines Listed Below
49 per bottle

SPUMANTI

CAPOSALDO
PROSECCO
Veneto, NV



BIANCO

VILLA SANDI
PINOT GRIGIO
Venise, 2017

PIO CESARE
CHARDONNAY
Toscana, 2016



ROSSO

MASI
"CAMPOFIORINI"
ROSSO DEL VERONESE
Veneto, 2015

FRATELLI
MONTEPULCIANO
Abruzzo, 2016



Casa
NONNA