

Restaurant Week

January 21 thru
February 8



Lunch Menu
2019

-ANTIPASTI-

select one

MINISTRONE

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

or

SALSICCIA E UOVA

House-made Sausage, Soft Polenta, Truffled Parmesan Fonduta,
Soft Poached Egg

or

INSALATA D'INVERNO

Endive, Radicchio, Frisee & Arugula, Taleggio,
Roasted Portobello Mushrooms, Spiced Almonds, Balsamic Vinaigrette

-SECONDI-

select one

VITELLO ALLA VALDOSTANA

Breaded Veal Tenderloin, Fontina, Prosciutto Cotto,
Roasted Winter Vegetables & Fingerling Potatoes, Veal Jus

or

SALMONE ALLA GRIGLIA

Pumpkin Seed Crusted Grilled Atlantic Salmon,
Zucchini Tagliolini, Saffron Piccata Sauce

or

POLLO D'INVERNO

Seared Chicken Breast, Winter Vegetables, Farro Risotto,
Roasted Garlic, Rosemary, Natural Jus

or

SPAGHETTI POMODORO

Tomato, Basil, Parmesan, Olive Oil

2 COURSE PRIX FIXE
26 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