

Restaurant Week Fall 2023

Lunch Prix Fixe

2 Course \$24pp

App

Insalata Romana- romaine lettuce, garlic breadcrumb, parmigiano, anchovy vinaigrette

Polpettine*- prosciutto & mortadella meatballs, pomodoro, ricotta

Zuppa di Zucca- butternut squash soup, spiced pumpkin seeds, saba, sage

Entrée

Gnocchi- ricotta dumplings, butternut squash, cippolini onions, brown butter

Branzino- pan seared Mediterranean sea bass, citrus fennel salad, salsa verde

Polletto Panini- grilled chicken, fresh mozzarella, tomato conserva, basil aioli

Dinner Prix Fixe

3 Course \$39pp

App

Insalata Romana- romaine lettuce, garlic breadcrumb, parmigiano, anchovy vinaigrette

Polpettine*- prosciutto & mortadella meatballs, pomodoro, ricotta

Zuppa di Zucca- butternut squash soup, spiced pumpkin seeds, saba, sage

Entrée

Rotolo- baked pasta filled with sausage and broccoli rabe, white bean puree, pecorino toscano

Gnocchi- ricotta dumplings, butternut squash, cippolini onions, brown butter

Branzino- pan seared Mediterranean sea bass, citrus fennel salad, salsa verde

Dessert

Pumpkin Cake- cinnamon sabayon, toasted pecans, cranberry conserva

Cookie Plate- chef's selection of seasonal cookies

Gelato & Sorbet- choice of three scoops