



\$37
THREE COURSE
DINNER
(Choose one from each course)

Restaurant Week

FIRST COURSE

PARMIGIANA DI ZUCCHINE

Breaded Zucchini, Salsa Pomodoro, Mozzarella

BURRATA

Heirloom Tomatoes, Olive Oil, Balsamic

OLIVE ALL' ASCOLANA

Italian Olive Filled with Beef, Spicy Nduja, Fried

SECOND COURSE

MEDITERRANEA INSALATE

Rucola, Roasted Peppers, Tomatoes, Candied Pecans, Raspberry Emulsion

FETTUCINE

Chianti-Stained Pasta, Sausage, Mushrooms, Salsa di Pomodoro

GALLETTO AL MATTONE*

Cornish Hen, Mashed Potato, Asparagi

SALMERINO ALPINO*

Grilled Arctic Char, Herbs, Asparagus

THIRD COURSE

PANNA COTTA

Simmering Cream, Amarena Cherries

GUSTO CHEESECAKE

American/Italian Cheesecake

TIRAMISU

Mascarpone cream, Espresso, Kahlua Liqueur

SUNDAY, JANUARY 29TH - SUNDAY, FEBRUARY 5TH

*Consuming raw or undercooked meats, fruits, shellfish, or fresh eggs may increase your risk of foodborne illness.

Tax & gratuity not included.