



## RESTAURANT WEEK TASTING MENU \$42

select one item from each course

### Antipasti

**Polenta Ai Funghi**

Creamy polenta served with seasonal mushrooms and fondue

**Arancino di Riso**

Crispy saffron-infused fried rice ball filled with either smoked mozzarella and bolognese meat sauce, or mascarpone, pepato, and spinach. Served over marinara

**Polpette all'Arrabbiata**

Beef, ricotta, and porcini meatballs in arrabbiata sauce

**Or any salad from our regular menu**

*(\$8 additional for Burrata E Prosciutto)*

### Pasta/Carne/Pesce

**Cacio e Pepe**

Paccheri pasta, extra virgin olive oil, pecorino romano, black pepper

**Canneloni di Melanzane**

Baked eggplant cannelloni filled with bolognese meat sauce, topped with bechamel and parmesan

**Baccala alla Livornese**

Atlantic cod in a light tomato sauce with olives, capers, and onions, served over soft polenta

**Pollo alla Parmigiana**

Breaded chicken breast, marinara, mozzarella, arugula, and roasted potatoes

### Dolci

**Panna Cotta ai Frutti di Bosco**

Vanilla-infused Italian custard, topped with mango coulis

**Gelato**

One flavor of gelato, served with housemade Chantilly whipped cream