

## Restaurant Week Lunch

ENJOY A CHOICE OF ANTIPASTI, PIATTO PRINCIPALE, & DESSERT  
\$25  
(whole table must participate)

### Antipasti

#### CAESAR SALAD

*House-Made Dressing, Shaved Parmesan,  
Cucumber, Radish, Pickled Red Onions &  
Croutons*

#### POLPETTE

*Beef Meatballs, Polenta, Tomato  
Sauce*

#### ARUGULA SALAD

*Citrus Dressing, Cherry Tomatoes &  
Shaved Parmesan (V, GF)*

#### ARANCINI

*Fried Risotto Balls Stuffed w/ Mozzarella,  
Mushrooms, & Truffle Oil; Served w/ a Tomato  
Cream Sauce (V)*

### Piatto Principale

#### PAPPARDELLE

##### BOLOGNESE

*Beef & Pork Ragu*

#### RIGATONI ALLA PANNA

*Pork, Cream & Broccoli Rabe  
Ragu w/ Truffle Oil*

#### GNOCCHI

*Potato Dumpling, Porcini  
Sauce, Mixed Mushrooms  
(V)*

#### SALMONE IN PADELLA

*Saffron Sauce, Caponata  
Vegetables*

#### LINGUINE POMODORO

*San Marzano Tomato Sauce,  
Cherry Tomatoes (V, Vegan)*

#### POLLO MILANESE

*Breaded Chicken Breast, Arugula  
Salad, Shaved Parmesan*

### Dessert

ICE CREAM OR SORBET

### WINE SPECIALS + \$35 PER BOTTLE

HOUSE RED | HOUSE WHITE | HOUSE SPARKLING | HOUSE ROSE

V - Vegetarian | GF - Gluten Free | Vegan

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\*

A 20% service charge will be added to your bill. This charge goes entirely to increasing the wages of our employees to above the current minimum wage for all employees in DC. Tips are not expected, but always appreciated.

## Restaurant Week Dinner

ENJOY A CHOICE OF ANTIPASTI, PIATTO PRINCIPALE, & DESSERT

\$40

(Whole table must participate)

### Antipasti

#### CAESAR SALAD

House-Made Dressing, Shaved Parmesan,  
Cucumber, Radish, Pickled Red Onions & Croutons

#### ARUGULA SALAD

Citrus Dressing, Cherry Tomatoes & Shaved  
Parmesan (V, GF)

#### BEET SALAD

Red & Golden Beets w/ Orange Segments, Toasted  
Almonds & Balsamic Vinaigrette, Canna de Cabra  
(V, GF)

#### POLPETTE

Beef Meatballs, Polenta, Tomato Sauce

#### PERA IN CAMICIA

Poached Pear, Radicchio, Toasted Walnuts,  
Canna de Cabra, Balsamic Dressing (V)

#### ARANCINI

Fried Risotto Balls Stuffed w/ Mozzarella,  
Mushrooms, & Truffle Oil; Served w/ Tomato Cream  
Sauce (V)

### Piatto Principale

#### SALMONE IN PADELLA

Saffron Sauce, Caponata  
Vegetables

#### LINGUINE

#### POMODORO

San Marzano Tomato Sauce,  
Cherry Tomatoes (V, Vegan)

#### GNOCCHI

Potato Dumpling, Porcini  
Sauce, Mixed Mushrooms(V)

#### RAVIOLI DI SPINACI

Stuffed w/ Spinach & Ricotta in  
a Tomato Cream Sauce (V)

#### PAPPARDELLE

#### BOLOGNESE

Beef & Pork Ragu

#### RIGATONI ALLA PANNA

Pork, Cream & Broccoli Rabe  
Ragu w/ Truffle Oil

#### POLLO MILANESE

Breaded Chicken Breast, Arugula  
Salad, Shaved Parmesan

#### MELANZANE

#### PARMIGIANO

Eggplant Parmesan, Linguine  
Pomodoro

#### POLLO PARMIGIANO

Chicken Parmesan, Linguine  
Pomodoro

### Dessert

#### ICE CREAM OR SORBET

(Seasonal)

#### VANILLA PANNA COTTA

Vanilla Egg Free Custard, Strawberry  
Puree, Orange Segments, Mint

#### MOUSSE TART

Dark Chocolate Mousse in Tart Shell

#### BRULEE CHEESECAKE

Italian Cheese Blend, Amaretto Cookie  
Crust, Strawberry Sauce, Whipped  
Cream

### WINE SPECIALS + \$35 PER BOTTLE

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## Restaurant Week Brunch

ENJOY A CHOICE OF ANTIPASTI, PIATTO PRINCIPALE, & DESSERT  
\$25  
(whole table must participate)

### Antipasti

#### CAESAR SALAD

*House-Made Dressing, Shaved Parmesan,  
Cucumber, Radish, Pickled Red Onions &  
Croutons*

#### POLPETTE

*Beef Meatballs, Polenta, Tomato Sauce*

#### BEET SALAD

*Red & Golden Beets w/ Orange Segments, Toasted  
Almonds & Balsamic Vinaigrette, Canna de Cabra  
(V, GF)*

#### CALAMARI FRITTI

*Fried Squid, Tartar Sauce, Spicy Tomato  
Sauce,*

#### ARUGULA SALAD

*Citrus Dressing, Cherry Tomatoes &  
Shaved Parmesan (V, GF)*

#### ARANCINI

*Fried Risotto Balls Stuffed w/ Mozzarella,  
Mushrooms, & Truffle Oil; Served w/ a Tomato  
Cream Sauce (V)*

### Piatto Principale

#### ITALIAN EGGS BENEDICT

*Prosciutto, Hollandaise, English  
Muffin, Home Fries*

#### TIRAMISU FRENCH TOAST

*Cocoa, Mascarpone, Fruit  
Assortment (V)*

#### FLORENTINE BENEDICT

*Sauteed Spinach, Hollandaise,  
English Muffin, Home Fries (V)*

#### SHAKSHUKA

*Tomatoes, Roasted Red Peppers,  
Sunny Side Up Eggs, Crostini  
(V)*

#### FRITTATA

*Spinach, Mushrooms, Zucchini,  
Mozzarella, w/ Arugula Salad  
(V)*

### Dessert

ICE CREAM OR SORBET

### WINE SPECIALS + \$35 PER BOTTLE

HOUSE RED | HOUSE WHITE | HOUSE SPARKLING | HOUSE ROSE

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