



Restaurant Week

An Italian Celebration of Summer

AUGUST 24 – AUGUST 30, 2026

\$65 Per Person

plus tax · gratuity not included

FIRST COURSE

CHOICE OF ONE

Zuppa di Pomodoro e Melanzane

Garlic & Herb Marinated Roasted Tomatoes | Eggplant

Insalata di Rucola

Arugula | Cherry Tomato | Pine Nuts | Avocado | Emmental | Pesto | Lemon Shallot Vinaigrette

Burrata

Grapefruit | Pine Nuts | Honey

SECOND COURSE

CHOICE OF ONE

Rigatoni alle Melanzane

Tomato & Eggplant Sauce | Mozzarella | Parmigiano

Pappardelle al Ragù d'Agnello

House-Made Ribbon Pasta | Lamb Ragù | Calabrian Chili | Tomato | Parmigiano

Riso ai Funghi di Bosco

Arborio Rice | Wild Mushrooms | Parsley | Garlic | Parmigiano

THIRD COURSE

CHOICE OF ONE

Petto di Pollo ai Funghi Porcini

Sauteed Chicken Breast | Porcini Mushroom Sauce

Filetto di Branzino

Pan-Seared Branzino | Oyster Mushrooms | Artichokes | Shallot-Thyme-Cauliflower Purée

Filetto al Mirtillo

Hand-Carved Filet Mignon | Blueberry Reduction

Filetto all'Aceto Balsamico

Hand-Carved Filet Mignon | Balsamic Reduction

– A Little Sweet Treat Included –

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness.

A labor of love fee of 3% is added to all checks to support employee benefits.

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