



RESTAURANT WEEK WINTER 2025

Three Course Dinner - \$65 per Person

PRIMI

Select One

Little Gem Lettuce Salad | Green Goddess Dressing, Sicilian Pistachio, Crispy Parmesan & Prosciutto

Beets & Burrata | Roasted Red & Golden Beets, Aged Balsamic, Pickled Pears, Grilled Focaccia

Crispy Fried Artichokes | Roman Artichokes, Meyer Lemon Aioli, Basil Oil, Tempura

Calamari Fritti | Marinated Calamari, Salsa Verde, Charred Lemon

Short Rib Crochetta | Braised Peas & Greens, Potato, Meyer Lemon Aioli

Polpette | Beef, Pork & Veal Meatball, Latte, Polenta, Sauteed Spinach, Parmesan

SECONDI

Select One

Tagliatelle Bolognese | Lamb Bolognese, San Marzano Tomatoes, Porcini, Parmesan

Bucatini Carbonara | House-Cured Guanciale, Egg Yolk, Pecorino, Sarawak Peppercorn

Gnocchi al Tartufo | Truffle Butter, Black Trumpet Mushrooms, Panna Gratta

Striped Bass | Sun-Dried Tomato Romesco, Cauliflower, Meyer Lemon Purée, Brown Butter

Poached Swordfish | Fermented Tomato Zuppa, Charred Greens, Herb Salad, Calabrian Chili

Roasted Chicken Breast | Crispy Polenta, Charred Rapini & Peppers, Red Onion Agrodulce

Braised Pork Coppa | Black Truffle Risotto, Charred Rapini, Pickled Artichokes, Basil Oil

Wagyu Zabuton Bisteca | Charred Cabbage & Radicchio, Romanesco, Peppercorn Crema, Colatura

DOLCI

Select One

Tiramisu | Caramelized White Chocolate Mousse, Mascarpone Crema, Coffee Gelato

Caramelized Honey Panna Cotta | Mascarpone, Fig Compote, Honey Candy

Sorbetti & Gelati | Select Two (2): Vanilla, Chocolate, Blood Orange, Strawberry

*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 ARE ALWAYS APPRECIATED.