



RESTAURANT WEEK WINTER 2025

Three Course Lunch - \$35 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

Tortellini en Brodo

Chicken Liver Tortellini, Roasted Parmesan Brodo, Parmesan, Olio Santo

Polpette

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

SECONDI

Select One

Tagliatelle Bolognese

Lamb Bolognese, San Marzano Tomatoes, Porcini, Parmesan

Gnocchi al Tartufo

Truffle Butter, Black Trumpet Mushrooms, Panna Gratta

Grilled Calamari

Marinated Calamari, Frisee & Arugula Salad, Charred Lemon, Salsa Verde

Roasted Chicken Breast

Crispy Polenta, Charred Rapini & Peppers, Red Onion Agrodulce

Margherita Pizza

San Marzano Tomatoes, Mozzarella, Sicilian Oregano, Basil

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.