

Restaurant Week

Prosecco

Choose 1 drink

Choose 1 appetizer

BRUSSEL SPROUTS

balsamic glaze, chipotle sauce

BURRATA

sundried tomato pesto, arugula

PROSCIUTTO DI PARMA

*focaccia, garlic, rosemary,
maldon salt*

PORTOBELLO MUSHROOMS

*stuffed portobello,
parmigiano cream, truffle*

STEAK TARTARE

*beef tenderloin, capers, cornichons,
parsley, egg yolk, olive oil*

ROASTED BEETS

*white balsamic, walnuts,
goat cheese fondue*

HEIRLOOM TOMATOES

*whipped ricotta, pistacchio
basil, olive oil, balsamic*

GAMBERI ALL' AGLIO

*tiger prawns, garlic,
calabrian hot peppers*

NONNA'S MEATBALLS

*beef meatballs, tomato sauce,
parmigiano reggiano*

GRILLED CAESAR

*gem lettuce herb croutons,
parmigiano reggiano, caesar dressing*

Choose 1 pasta

(pizza on demand)

FETTUCINE NERANO

*inspired by hbo: Stanley tucci 'searching for italy'
zucchini, mint, basil, pecorino*

PAPPARDELLE BOLOGNESE

lamb bolognese, parmigiano reggiano

SPAGHETTI CARBONARA

guanciale, egg yolk, pecorino, pepper

OXTAIL LASAGNA

*50 layers lasagna with 12 hr oxtail sauce,
bechamel, mozzarella and pecorino*

Choose 1 dessert

65\$