



Winter Restaurant Week 2025
January 27 - February 2
\$40 and \$55 Restaurant Week Dinner Menu

Small Plates and Shares - Choose 1

POTATO & SMOKED CHEDDAR CROQUETTES
(d,g,v)
ROSEDALE MAYO & SAMBAL

CALABRIAN FOCACCIA (d,g)
TOASTED SOURDOUGH, CALABRESE SALAMI,
CHILI, PECORINO

CHICKEN LIVER FOCACCIA (d,g)
TOASTED SOURDOUGH FOCACCIA, SPINACH,
RADISH

VEAL CARPACCIO (d)
THIN SLICED VEAL, ANCHOVY, CELERIAC
REMOULADE, MIMOLETTE

BURRATA DI PUGLIA (d,v)
ROASTED ROOT VEGETABLES, CITRUS~GINGER
VINAIGRETTE

FRITTO (d,g,s)
STEELHEAD, SQUID, SHRIMP, ALEPPA AIOLI

ARTISANAL CHEESE PLATE (d,g,n,v)
WITH TYROLEAN FIG AND ALMOND BREAD,
QUINCE JAM, TOASTED PISTACHIO



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\$40 RW Pasta - Choose 1

RAVIOLI OF PENNSYLVANIA CHESTNUTS (d,n,g,v)
TOASTED SEEDS, REGGIANO, BLACK TRUMPETS

BUCCATINI PUTTANESCA (d,g)
ARTISAN PASTA, ANCHOVIES, GAETA OLIVES, CAPERS

PAPPARDELLE AL RAGÙ (d,g)
HANDCUT PASTA WITH A RED WINE BEEF SAUCE

OR

\$55 RW Rotisserie & Mains - Choose 1

FREE RANGE ORGANIC CHICKEN (d)
PORCHETTA

GRILLED BERKSHIRE PORK CHOP (d)

GRILLED RAINBOW TROUT (d)

GRILLED FLAT IRON

Dessert - Choose 1

CHOCOLATE CAKE
COCOA NIB MERINGUE, VANILLA CHANTILLY

PUMPKIN-POPPY SEED TART
SOUR CREAM ICE CREAM, PUMPKIN SEED BRITTLE

APPLE PIE ICE CREAM
ZINFANDEL SAUCE, CHEDDAR CRUMBLES

SORBET WITH LÄCKERLE
BLOOD ORANGE-CHOCOLATE SWIRL



after dinner drinks

COFFEE

Regular and Decaf

CAPPUCCINO	4
ESPRESSO	4
COFFEE	4

TEA

WORLD PEACE	5
ENGLISH BREAKFAST	5
CHAMOMILE	5

CORDIALS

BAILEYS	12
KALUHA	12
MONTENEGRO AMARO	12
REMY VSOP	14
KELT VSOP	16



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ESPRESSO	4
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TEA

WORLD PEACE	5
ENGLISH BREAKFAST	5
CHAMOMILE	5

CORDIALS

BAILEYS	12
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