RESTAURANT WEEK

.FIRST COURSE.
BARBABIETOLA
ROASTED BEETS BURRATA FRENCH BEANS HERB POLENTA CROUTONS
LEMON OIL SMOKED BALSAMIC

POLPETTE
VEAL, PORK, BEEF MEATBALL TOMATO SAUCE KALE PESTO

*CALAMARI INZIMINO
SAUTÉE OF CALAMARI CANNELLINI BEAN IN A WHITE WINE LEMON SAUCE
OVER FRESH BABY SPINACH

INSALATA DI PROSCIUTTO
ARUGULA SALAD WITH PARMA PROSCIUTTO SHAVED
PARMIGIANO & LEMON VINAIGRETTE

.SECOND COURSE.
PAPPARDELLE ALLA VACCINARA
BRAISED OXTAIL RAGU ROMAN SPICE TOMATO SAUCE PEÇORINO COCOA

RIGATONI ALLA NORMA
TOMATO SAUCE BURRATA CHEESE EGGPLANT FRESH BASIL

RAVIOLI DI BARBABIETOLA
ROASTED BEET & RICOTTA FILLED RAVIOLI BROWN BUTTER SAGE SAUCE POPPY SEEDS

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OSSOBUCCO
BRAISED LAMB SHANK IN HERBED WHITE WINE SAUCE
BELL PEPPERS, GREMOLATA, CREAMY CACIO E PEPE POLENTA

.THIRD COURSE.
PANNA COTTA OR TIRAMISU