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

THIRD COURSE.
PANNA COTTA OR TIRAMISU