

Restaurant Week Fall 2018

Enjoyed our Seasonal Menu as A la Carte or as a 3-course dinner during Restaurant Week. **RW** represents the cost for the 3-course dinner. Also, for a minimal increase **Add**, you may choose to select a different 1st course other than all those listed as inclusive Any additional course other than three will be charged at A la Carte prices.

ANTIPASTI

zuppa del giorno, Soup of the Day **\$9/inclusive**

melanzane, Fried Breaded Eggplant Stack, Ricotta-Pine Nut-Basil Pesto, Mozzarella, Marinara **\$13/Add \$3**

salmone alla casa, Lemoncello-Dill Cured Salmon, Shaved Fennel with Citrus, Capers and Italian Parsley, Spicy Aioli, Crostini **\$13/Add \$3**

pepe cubanella ripieno, Stuffed Cubanella Pepper, Beef, Pork, Veal, Pine Nuts, Currants, Panko, Pecorino, Sauce Marinara **\$15/Add \$5**

bacala con risotto Salt Cod-Risotto Cake with Mixed Bell Peppers, Preserved Lemon and Chives, Sweet Pickle and Basil Aioli, Arugula with Frantoria Virgin Oil and Maldon Salt Flakes **\$13/Add \$3**

misto di carne, Mixed Meat Plate (Prosciutto, Salami Milanese and Calabrese), Sweet Golden Peppers, Roasted Red Bell Peppers, Mixed Olives, Artichokes, Pecorino Toscano, Reduced Balsamic, Grilled Crostini **\$15/Add \$6**

ostriche all' arrosto, Roasted Oysters, Panko with Preserved Lemon, Herbs, Sauteed Shallots and Garlic, Virgin Olive Oil **\$16/Add \$7**

INSALATA

insalata di casa, Spring Mix, Grape Tomatoes, Cucumber, Mixed Olives, Herbs de Provence, Confit-Shallot-Balsamic Vinaigrette **\$9/inclusive**

romaine alla caesar, Romaine, Creamy Lemon-Anchovy Vinaigrette, Pecorino, Roasted Red Peppers, White Anchovy **\$11/Add \$2**

spinaci, Spinach, Gorgonzola Dressing, Crispy Smoked Bacon, Bosc Pear **\$12/Add \$3**

arugula, Blood Orange Vinaigrette, Goat Cheese, Candied Walnuts, Beets **\$12/Add \$3**

PRIMI

GLUTEN FREE PENNE PASTA IS AVAILABLE

riccioli con salsiccia, Spiral Pasta, Sweet Italian Fennel Sausage, Broccoli Rabe, Garlic, Fresno Chili, Pecorino Romano **\$24/RW\$35**

risotto del giorno, Today's Risotto **market price**

ravioli con spinachi e cipolla, Spinach, Vidalia Onion and Ricotta, Sage-Roasted Garlic-Brown Butter, Parmesan **\$27/RW\$38**

PRIMI

bolognese, Classic Northern Italian Three Meat Ragu with Penne Rigata, Pecorino **\$26/RW\$37**

linguini nera con vongole, Black Linguini, Local Littlenecks, Clam Juice, Thyme-Garlic Roasted Tomatoes, Shallot, Fresno Chili **\$27/RW\$38**

bosciaola con papardella, Roasted Mushrooms with Porcini-Pancetta-Sage-Sherry Cream Sauce, Parmesan, Wide Noodles **\$26/RW\$37**

bucatini e broccoli raap, Thick Spaghetti, Broccoli Rabe, Infused Garlic-White Anchovy Oil, Vidalia Onions, Chili, Toasted Bread Crumbs and Preserved lemon, Parmesan **\$24/RW\$35**

SECONDI PESCE

merluzzo, Baked Northern Atlantic Cod, Creamy Lemon-Tarragon Beurre Blanc, Our Salt Cod Risotto Cake, Sauteed Spinach **\$30/RW\$39**

capesante alla scottate, Seared Jumbo Sea Scallops, Ceci Bean-Roasted Garlic Puree, Sauteed Spinach with Cipolline Onions, Arugula Pesto, Roasted Red Pepper Oil **\$33/RW\$42**

salmone, Grilled Scottish Wester Ross Salmon, Modern Balsamic Sauce with Herbs de Provence, Sauteed Green of the day, Sweet Potato Wedges **\$29/RW\$39**

zuppa di pesce alla cioppino, Fishermans Stew, Scallops, Shrimp, Clams, Mussels, Local White Fish, Tomato-Braised Fennel-Pernod Brodetto, Grilled Ciabatta with Saffron Aioli **\$32/RW\$41**

SECONDI CARNE

agnello alla griglia, Grilled Loin Lamb Chops, Red Currant Jelly Sauce with Mint, Goats Cheese Ravioli, Sweet Potato Wedges **\$33/RW\$42**

pollo marsala, Giannoni Chicken Breast, Creamy Mash, Glazed Baby Carrots, Marsala Wine Sauce with Crimini Mushrooms, Roasted Garlic and Tarragon **\$28/RW\$38**

filetto di maiale, Chairman's All Natural 8oz Seared Pork Tenderloin, Pan Sauce of Sweet Golden Vinegar Pepper, Cipolline Onions, Garlic and Sage, Roasted Potatoes **\$28/RW\$38**

bistecca alla scottato 8oz Pan-seared Waygu Beef Top Sirloin, Aromatic Port Wine-Demi Glaze Sauce, Creamy Mashed Potatoes, Glazed Baby Carrots **\$32/RW\$41**

BEFORE PLACING YOUR ORDER PLEASE TELL YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

WE REGRETT THAT WE ARE UNABLE TO ISSUE SEPARATE CHECKS. SPLIT PAYMENTS ARE ACCEPTED BASED UPON YOUR REQUEST AND CALCULATIONS.