

# Restaurant Week Spring 18

This is our Seasonal Menu available as a 3-course option. The main course price listed below is the amount for your 3-course dinner. Select from those items listed on our \$35 menu as *inclusive*, or, for a small additional price, select one of the following:

## ANTIPASTI

**melanzane**, Fried Breaded Eggplant Stack, Ricotta-Pine Nut-Basil Pesto, Mozzarella, Marinara, Parmesan **Add \$4**

**salmone alla casa**, Lemoncello-Dill Cured Salmon, Shaved Fennel with Citrus, Capers and Italian Parsley, Spicy Aioli, Crostini **Add \$4**

**pepe cubanella ripieno**, Stuffed Cubanella Pepper, Beef, Pork, Veal, Pine Nuts, Currants, Panko, Sauce Marinara, Pecorino **Add \$4**

**risotto con granchio**, Risotto-Crab Cake with Bell Peppers, Preserved Lemon and Chives, Basil-Pickle Aioli, Arugula with Frantorio Extra Virgin Oil and Maldon Salt Flakes **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 **Add \$5**

**cozze**, Local Mussels, Chardonnay Steamed with Shallots, Garlic and Thyme **Add \$3**

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

## INSALATA

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

**arugula**, Blood Orange Vinaigrette, Goat Cheese, Candied Walnuts, Mandarin Orange **Add \$2**

## PRIMI

**GLUTEN FREE PENNE PASTA IS AVAILABLE**

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

**ravioli con aragosta**, House Prepared Lobster-Ricotta Ravioli, Tarragon-Roasted Garlic-Brown Butter **\$38**

**bucatini e broccoli raap**, Thick Spaghetti, Broccoli Rabe, Infused Garlic-White Anchovy Oil, Vidalia Onions, Chili, Toasted Bread Crumbs with Preserved Lemon, Parmesan **\$35**

## PRIMI CONTINUARE

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

**penne bolognese**, Classic Northern Italian Three Meat Ragu, Penne, Pecorino Romano **\$37**

**gambero alla affogare**, Poached Jumbo Shrimp, Plum Tomato-Fish Fume-Butter with Shaved Garlic, Sweet Onion and Oregano, Linguini **\$35**

## SECONDI PESCE

**rana pescatrice**, Seared Monkfish Medallions with Garbonzo Bean Flour, Wine-Butter Sauce, with Pancetta, Garlic Roasted Plum Tomatoes, Oregano and Summer Peas, Potato Gnocchi **\$39**

**merluzzo**, Chardonnay Bake Cod, Creamy Lemon-Tarragon Beurre Blanc, Our Risotto-Crab Cake, Sauteed Spinach, **\$41**

**capesante alla scottate**, Seared Jumbo Sea Scallops, Fava Bean-Roasted Garlic Puree, Sauteed Spinach with Cipollino Onions, Green Pesto, Roasted Red Pepper Oil Drizzle **\$43**

**salmone**, Grilled Wester Ross Scottish Salmon, Modern Balsamic Sauce with Herbs de Provence, Sauteed Rainbow Swiss Chard, Garlic Oil, Rosemary Roasted Yukon Gold Potatoes **\$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 **\$42**

## SECONDI CARNE

**pollo con limone**, Seared Giannoni Chicken Breast, Creamy Mashed Potatoes, Honey Glazed Baby Carrots, Lemon-Butter-Roasted Garlic-Sage Pan-sauce, Chive Finish **\$37**

**filetto di maiale**, Pan-roasted All Natural Pork Tenderloin, Pan-sauce with Golden Sweet Vinegar Peppers with Shaved Garlic, Cipolini Onions, Rosemary Roasted Yukon Gold Potatoes, Grilled Asparagus **\$37**

**bisteca**, 8oz Waygu Beef Top Sirloin Pan-seared Aromatic Port Wine Sauce, Parmesan Mash, Green of the Day **\$45**

**involtini di vitello alla saltimbucco**, Rolled Veal with Prosciutto and Sage, Madiera Wine-Demi Glaze with Baby Bella, Chives and Shaved Garlic, Asparagus Tips, Potato Gnocchi **\$41**

PLEASE NOTE THAT WE DO NOT OFFER SEPARATE CHECKS. WE ARE HAPPY TO ACCEPT MULTIPLE PAYMENTS PER YOUR INSTRUCTIONS AS TO THE GIVEN AMOUNTS REQUIRED.

BEFORE PLACING YOUR ORDER PLEASE TELL YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. A 20% GRATUITY MAY BE ADDED TO PARTIES OF 5 OR MORE