

# Fall Restaurant Week

3 courses for \$25

## First course:

### Vitello Tonnato

Slow roasted sliced veal with pickled red onion & a tuna caper aioli

### Cauliflower in Agro Dolce

Crispy cauliflower with pinenuts, currants & red wine vinegar agrodolce

### Crostino

Whole milk ricotta, black mission figs & chestnut honey

### Polpette

Beef, pork and ricotta meatballs with pomodoro sauce over soft polenta

### Arugula Salad *\$3 supplement*

Wild arugula, prosciutto, manchego, almonds, dates & sherry vinaigrette

## Second Course:

### Cod

Pan-roasted cod with artichokes, potatoes, roasted red peppers and salsa verde.

### Stracotto

Braised beef shortribs with farro, wild mushrooms, arugula & roasted cipolla

### Tortelli in Brodo

Stuffed pasta with chicken, prosciutto and parmigiano in a rich chicken broth

### Tagliatelle alla Bolognese

Veal, pork and pancetta ragu with parmigiano

### Zuppa di Pesce *\$5 supplement*

Fish stew with cod, clams, shrimp and calamari in a spicy white wine and tomato brodetto

## Sweets:

### Torta

Mascarpone and goat's cheese tort  
with red wine-spiced dried plums

### Chocolate

A chocolate terrine with hazelnut gelato & candied espresso beans

### Warm Toffee Pudding

With toffee sauce and whipped cream