



Restaurant Week Menu

Three-course Prix-fixe Dinner

\$33 plus tax and tip

March 15th - 19th & March 23rd - 26th

Primi

Chick Pea and Tuscan Kale Soup Drizzled with Truffle Oil

Baby Artichokes with Lobster and Fontina

Boar Sausage, Roasted Holland Peppers and Caponata

Soufflé di Porcini

Veal Tongue "Tonnato"

Beet Salad with Capri Goat Cheese and Balsamic

Shaved Artichoke Salad

Mixed Greens and Reggiano Parmesan with Lemon

Secondi

Scaloppine of Milk Fed Vermont Veal "Saltimbocca" with Herbed Spaetzle

Crispy Trout Alpine Style with Spinach, Smoked Prosciutto and Lentils

Shetland Island Organic Salmon, Malt Scotch and Mashed Potatoes

Pan Roasted Giannone Chicken with Cipolline and Potato Tart

Sweetbreads Wrapped in Pancetta, Marsala White Beans and Trumpet Mushrooms

Linguine Bolognese

Dolce

Profiteroles with Vanilla Ice Cream and Chocolate Ganache

Warm Chocolate Budino with Whipped Cream

Lemon Crème Brulée