



RESTAURANT WEEK 2017

\$38.00 PER PERSON PLUS TAX AND GRATUITY

ANTIPASTI

CARPACCIO DI MANZO

THINLY SLICED RAW "PIEMONTESE" BEEF, ARUGULA, EXTRA VIRGIN OLIVE OIL, SHAVED PARMIGIANO

PROSCIUTTO DI PARMA CON BURRATA

PROSCIUTTO DI PARMA, WILD ARUGULA, ROASTED PEPPERS, SLICED TOMATO, BURRATA

CREMA DI ARAGOSTA

LOBSTER BISQUE

INSALATA MISTA DI STAGIONE

SEASONAL BABY GREENS, FRESH TOMATOES, BALSAMIC VINAIGRETTE

INSALATA DI BARBABIETOLE

MARINATED ASSORTED BEETS, ARUGULA, GOAT CHEESE, EXTRA VIRGIN OLIVE OIL, AGED BALSAMICO

SECONDI

RAVIOLI ALLA FIORENTINA

HOMEMADE RICOTTA AND SPINACH RAVIOLI, FRESH TOMATO, BASIL

LINGUINE ALLA MEDITERRANEA

LINGUINE WITH ASSORTED SEAFOOD AND SHELLFISH SAUTÉED WITH WHITE WINE, GARLIC, TOMATO SAUCE

TRANCIA DI SALMONE

BAKED WILD SALMON, VEGETABLE MEDLEY, JUMBO CRAB, LEMON, BUTTER, CAPER SAUCE

SCHIACCIATA DI POLLO AL MATTONE

*HERB ENCRUSTED HALF BONELESS CHICKEN POUNDED THIN, GRILLED UNDER A BRICK,
ROASTED POTATOES, BROCCOLI RABE, EXTRA VIRGIN OLIVE OIL, FRESH LEMON*

SCALOPPINE DI VITELLO ALLA "PIEMONTESE"

SCALOPPINE OF VEAL SAUTÉED WITH WILD MUSHROOMS, TRUFFLE, WHITE WINE, DEMI-GLACE, CREAM

OSSO BUCO ALLA MILANESE

MILAN STYLE BRAISED VEAL SHANKS, SAFFRON RISOTTO

DOLCI

PANNA COTTA ALLA VANIGLIA

EGGLESS VANILLA CUSTARD SERVED WITH FRESH SEASONAL FRUIT

TORTA DI MELE

WARM TUSCAN APPLE TART, VANILLA GELATO, CARAMEL

PROFITEROLES

VANILLA CRÈME FILLED ITALIAN CRÈME PUFFS SERVED WITH VANILLA GELATO AND WARM CHOCOLATE SAUCE

SORBETTO

ORANGE SORBET SERVED IN AN ORANGE SHELL WITH FRESH FRUIT

SEMIFREDDO ALLA PIEMONTESE

CHOCOLATE HAZELNUT SEMIFREDDO

NOT VALID WITH ANY OTHER PROMOTIONAL OFFERS. SORRY, NO SPLIT PLATES OR SUBSTITUTIONS.