



Winter Restaurant Week 2018

Appetizers

Arugula

Pickled Fennel, Feta, Pumpkin Seeds, Olive Vinaigrette

Crispy Brussels

Coppa, Black Garlic Aioli

Mussels

Garlic, White Wine Brodo, Croutons

Pork Belly

Espresso Glaze, Radicchio, Ricotta

Entrees

Shrimp Risotto

Seasonal Vegetables, Red Shrimp, Lemon

Gnocchi

Duck Confit, Pancetta, Parmesan

Sweet Potato Agnolotti

Sage Cream, Crispy Prosciutto, Pistachio

Bianco

Mozzarella, Asiago and Fontina, Gorgonzola, Sage, Rosemary Honey, Candied Walnuts

Desserts

Zeppoles

Taharka Brothers Ice Cream

Cannoli's

\$35/pp *no substitutions: dine in only*

