



HARFORD CO. RESTAURANT WEEK DINNER MENU

CHOOSE ONE ITEM FROM EACH COURSE \$30

Course One

Eggplant Torta

pan-fried eggplant / tomato sauce /
mozzarella / garlic crostini

Crispy Brussels Sprouts

pancetta / Gorgonzola / local honey / lemon zest

Finocchietta

arugula / orange / fennel / pomegranate / olives /
toasted pistachios / lemon vinaigrette

Course Two

Risotto Mignon

mignon tips / caramelized onions /
wild mushrooms / Gorgonzola cheese

Linguine con Vongole

littleneck clams / organic cherry tomatoes / EVOO /
garlic / chili flakes / white wine flambé

Pappardelle Giotto

extra-wide egg pasta / wild boar-tomato ragu

Gnocchi al Tegamino

marinara sauce / EVOO / fresh mozzarella /
basil / Parmesan cheese

Course Three

Sabayon con Frutti di Bosco

house-made / marsal-infused egg custard /
fresh berries + mint

Coppa Gelato

Ask your server for our daily gelato selections

Chocolate Lava

warm chocolate center / vanilla bean ice cream