



## RESTAURANT WEEK TASTING MENU \$43\*

select one item from each course

### Antipasti

#### **Cavoletti Ortolani**

Fried and sautéed brussels sprouts, butternut squash, fried chickpeas, roasted almonds, and truffle honey, topped with fresh-grated parmesan cheese

#### **Polipo alla Genovese**

Spanish octopus, roasted potatoes, and asparagus in a basil pesto

#### **Carpaccio di Manzo**

Thinly-sliced raw wagyu beef tenderloin, arugula, artichoke, house-made orange dressing, and shaved parmesan

**Or any salad from our regular menu**

*(\$8 additional for Burrata E Prosciutto)*

### Pasta/Carne/Pesce

#### **Gnocchi ai Funghi**

House-made potato gnocchi in parmesan truffle sauce with seasonal mushrooms

#### **Spaghettoni al Granchio**

Spaghettoni pasta and crab meat in Chef's Imperial sauce

#### **Rigatoni San Marco**

Rigatoni pasta in a white wine sauce with crumbled Italian sausage, spinach, and sundried tomatoes

#### **Zuppetta di Pesce** *(add spaghetti for \$8)*

Seafood bouillabaisse with mussels, clams, prawns, Atlantic cod, and crostini

#### **Pollo alla Parmigiana**

Tenderized and breaded chicken breast, roasted potatoes, marinara, arugula, fresh-grated parmesan

### Dolci

#### **Panna Cotta ai Frutti di Bosco**

Vanilla-infused Italian custard, topped with mango coulis

#### **Cannolo Siciliano**

Crispy Sicilian cannoli shell filled with sweetened ricotta and chocolate chips

#### **Tiramisu**

Espresso-soaked ladyfinger biscotti, mascarpone, cocoa powder, espresso beans