



Restaurant Week Dinner

SALMONE CON AGRUMI

Limoncello cured Salmon with Citrus and Mint Salad
or

INSALATA DI VERZA

Kale, Apples, Beets, Carrots Salad with Olive Oil and
Lemon Dressing
or

PASTA E PATATE

Pasta, Potatoes, Parmigiano Cheese, sliced Truffles
or

INSALATA DI TONNO ALLA SCAPECE

Seared Tuna Loin thinly sliced Pickled Vegetables



FETTUCCHINE CON PESTO AL LIMONE

Homemade Fettuccine, Lemon Pesto topped with Tuna Tartar
or

PACCHERI CON GUANCIALE E BURRATA

Homemade Spinach Paccheri with N'duja, Guanciale,
Tomato Sauce and Burrata
or

GUANCIA DI VITELLO

Veal Cheeks braised in Barolo Wine served with
Gorgonzola Risotto
or

MANZO RIPIENO ALLA VALDOSTANA

Thin Slice Striploin, filled with Ham and Fontina served with
Truffle Mashed Potatoes



DELIZIA AL LIMONE

Light Sponge Cake with Limoncello Cream
or

MOUSSE DI CIOCCOLATO AL RUM

Dark Chocolate Mousse with Goslings Black Rum
or

TORTA ALL'OLIO CON FRAGOLE

Olive Oil Cake with Berries Compote



\$59 per person
plus service charge

2026