

Restaurant Week

\$80 per personDonating \$6 per menu sold

ANTIPASTI

choice of

Caesar Salad

sweet baby gems | fresh herbs | anchovies

Beets Dalida

cara cara orange | apricots | whipped ricotta | pistachio

Arancini

tomato | nduja | mozzarella

PASTA

choice of

Casarecce

garlic | calabrian chili | basil

Spaghetti Al Ragu

piedmontese beef | house-made sausage | stracciatella

MAINS

choice of

Wood-Fired Rainbow Trout piccata | cauliflower | wild greens

Piedmontese 8oz Flat Iron

black garlic | barolo wine reduction

DESSERT

Italian Cookies

chef's assortment