



RESTAURANT WEEK MENU SUMMER 2017

THREE-COURSE MENU \$42 per guest

WINE PAIRING \$24 per guest

first

MARKET LETTUCES

herbed buttermilk, rye berries

CHILLED YELLOW PEPPER SOUP

calabrian chili, croutons

MARINATED CALAMARI

pole beans, chickpea

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* DRY RIESLING

hermann j. wiemer, 2015, finger lakes (6oz)

main

SKATE WING MILANESE

cherry tomatoes, corn

BEEF & RICOTTA MEATBALLS

house-milled "cacio e pepe" polenta

FUSILLI

pesto, ricotta

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* CÔTES DU PROVENCE ROSÉ

domaine turenne, 2015, provence (6oz)

OR

* CABERNET FRANC

masut da rive, 2015, friuli (6oz)

dessert

STELLA'S PUDDING

chocolate pudding, devil's food cake, mascarpone,
hazelnut crunch

COCONUT CAKE

strawberries & cream

CHEESE PLATE

cremont goat cheese, summer fruit preserves

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* MOSCATO D'ASTI

la spinetta, 2015, piedmont (3oz)