



RESTAURANT WEEK SUMMER 2016

first

SUMMER LETTUCES

feta, rye berries, herb vinaigrette

MINISTRONE SOUP

chickpeas, kale, pesto

FENNEL PORK SAUSAGE

market peppers, garlic

main

SKATE WING MILANESE

cherry tomatoes, market greens

BEEF & RICOTTA MEATBALLS

house-milled "cacao e pepe" polenta

FULILLI ALLA NORMA

eggplant, tomatoes, ricotta salta

dessert

OLIVE OIL CAKE

market peaches

ASSORTED HOUSEMADE COOKIES

CREMONT CHEESE

pasturized goat & cow cheese

walnuts, honey

\$42 per guest

**Available at dinner Sunday to
Friday, 7/25 thru 8/19.**

