



RESTAURANT WEEK WINTER 2017

main

first

PEAR & PECORINO SALAD

escarole, walnuts, red onion

LENTIL SOUP

swiss chard, smoked onion, parm

PORK SAUSAGE CRÉPINETTE

ucceletto beans, sage

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* OLTREPO PAVESE RIESLING (DRY)

Gli Orti, Frecciarossa, 2012, Lombardy (6oz)

ROASTED SKATE WING

tuscan kale ragu, smoked chickpea, garlic confit

BEEF & RICOTTA MEATBALLS

house-milled "cacio e pepe" polenta

FUSILLI

braised escarole, roasted garlic, breadcrumbs

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* COLLINE NOVARESI CROATINA

Borgnoalto, Monsecco, 2012, Piedmont (6oz)

dessert

STELLA'S PUDDING

hazelnuts, devil's food cake, whipped cream

TOFFEE DATE CAKE

poached pear, crème fraiche

CHEESE PLATE

cremont, stewed winter fruit, toast

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* MOSCATO D'ASTI

La Spinetta, 2014, Piedmont (3oz)

RESTAURANT WEEK MENU \$42 per guest

*NORTHERN ITALIAN WINE PAIRING \$24 per guest