



RESTAURANT WEEK WINTER 2017

main

first

PEAR & PECORINO SALAD

escarole, walnuts, red onion

LENTIL SOUP

tuscan kale, parm

PORK SAUSAGE CRÉPINETTE

ucceletto beans, sage

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* OLTREPO PAVESE RIESLING

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

ROASTED LOCAL FISH

tuscan kale, chickpeas, garlic confit

BEEF & RICOTTA MEATBALLS

house-milled "cacio e pepe" polenta

GEMELLI

braised escarole, olives, soffritto

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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

stewed winter fruit, toast

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* MOSCATO D'ASTI

La Spinetta, 2014, Piedmont (3oz)

RESTAURANT WEEK MENU \$42 per guest

*WINE PAIRING \$28 per guest