



▪ **restaurant week lunch** ▪

\$20 per person

**1238 locust St.  
philadelphia pa 19107  
215.546.2100**

**FIRST COURSE**

**WILD MUSHROOM ARANCINI (V)**

crispy risotto, buffalo mozzarella, truffle aioli

**STRACCIATELLA (V)**

pulled fresh mozzarella, mixed italian olives,  
olive oil, sea salt, cracked pepper, grilled country bread

**B+V+P MEATBALL**

soft taleggio polenta, san marzano gravy, fontina

**SHAVED SALAD (V)**

shaved brussel sprouts, fennel, celery root & radish with  
lemon-olive oil dressing, hazelnuts, parmesan

**SECOND COURSE**

**SUNDAY PORK RAGU PASTA**

nonna's 4 hour pork marinara, today's macaroni,  
broccoli rabe, burrata, basil, oregano bread crumbs

**RIGATONI ALLA PESTO (V)**

broccoli pesto, roasted butternut squash, eggplant, pecorino, pine nuts

**EGGPLANT PARM**

crispy japanese eggplant, san marzano marinara, burrata, arugula-fennel salad

**ORECCHIETTE (\*)**

fennel sausage, vodka sauce, local greens, basil, whipped sheep's milk ricotta

**ITALIAN SEAFOOD MIXED GRILL**

swordfish spiedini, grilled shrimp, calamari, grilled onion,  
rosemary white beans, roasted peppers, arugula, herbs

**DESSERT**

**PISTACHIO CANNOLI**

pistachio ricotta filled, dark chocolate-pistachio dipped shell

**TIRAMISU**

espresso soaked lady fingers,  
marsala zabaglione, whipped cream, pizzelle crumble

**APPLE CRUMBLE**

brown sugar-oat crumble, salted caramel, whipped cream

(\*) may be made vegetarian upon request  
(v) vegetarian



• restaurant week dinner •

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*for the table to share*

**STRACCIATELLA**

pulled burrata, italian mixed olives, sea salt, grilled country bread, olive oil

*first course*

**GRILLED BROCCOLI "CAESAR"**

gem lettuce, radicchio, parmesan, walnuts, herbed bread crumb

**B+V+P MEATBALLS**

soft polenta, san marzano gravy, fontina

**SHAVED SALAD (V)**

shaved brussel sprouts, fennel, celery root & radish with  
lemon-olive oil dressing, hazelnuts, parmesan

**WILD MUSHROOM ARANCINI (V)**

crispy risotto, buffalo mozzarella, truffle aioli

*second course*

**GRILLED SWORDFISH OREGANATA**

roasted cauliflower farro, capers, charred lemon,  
oregano breadcrumbs, salmoriglio

**RIGATONI**

sunday pork gravy, broccoli rabe, horseradish, sheep's milk ricotta

**LEMON CHICKEN AL MATONE**

seared chicken breast, roasted peppers, artichoke,  
lemon, garlic, crispy fingerlings

**SEARED CAULIFLOWER "STEAK" SICILIANA (V)**

seared trumpet mushroom, herbed fennel soubise, pickled raisins, capers, toasted almonds

**PAN SEARED GNOCCHI (\*)**

pancetta, charred corn, blistered tomato, maitake mushroom, basil, parmesan

*third course*

**PISTACHIO CANNOLI**

sweetened ricotta, pistachio puree, dark chocolate ganache

**TIRAMISU**

espresso soaked lady fingers, marsala zabaglione, pizzelle praline

**APPLE CRUMBLE**

brown sugar-oat crumble, salted caramel, whipped cream

(\*) may be made vegetarian upon request

(v) vegetarian