



• restaurant week dinner •

\$35 per person

September 13-25

Available 4pm-10pm

for the table to share

STRACCIATELLA

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

first course

B+V+P MEATBALLS

soft polenta, san marzano gravy, fontina

ITALIAN SHAVED SALAD (V)

shaved fennel, radish, snow pea salad with
gem + radicchio lettuces, zesty italian dressing, hazelnuts, parmesan

WILD MUSHROOM ARANCINI (V)

crispy risotto, buffalo mozzarella, truffle aioli

second course

GRILLED SWORDFISH PICCATA

zucchini, cherry tomatoes, pearled barley, cauliflower, pickled raisin-caper piccata sauce, lemon-oregano

TONIGHT'S MACARONI

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

LEMON CHICKEN AL MATONE

seared chicken breast, roasted broccoli, pickled tomatoes, lemon, garlic, crispy fingerlings

SEARED CAULIFLOWER "STEAK" SICILIANA (V)

seared trumpet mushrooms, barley, pickled raisins, capers, toasted almond, olive oil breadcrumbs

BRAISED SHORTRIB RADIATORE

sauteed mushrooms, english peas, whipped ricotta, fresh horseradish

third course

HAZELNUT CANNOLI

sweetened ricotta, hazelnut puree, dark chocolate ganache, toasted hazelnuts

TIRAMISU

espresso soaked lady fingers, marsala zabaglione, caramelized cocoa nibs

LEMON CHEESECAKE

salted almond -graham crust, griotte cherries, whipped cream