



RESTAURANT WEEK MENU
MARCH 1-8 & 11-24

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FIRST COURSE
CHOOSE ONE

CAULIFLOWER PARMIGIANA SOUP
WITH CRISPY PARSNIPS

CROWN MAPLE CURED SALMON
WITH CHIOGGIA BEETS & GRANNY SMITH APPLES

POLPETTINI WITH SUGO ROSSO & FRESH RICOTTA

SECOND COURSE
CHOOSE ONE

TALEGGIO PIZZA WITH FUNGHI MISTI & THYME

SPICY BLACK FETTUCCHINE WITH CHORIZO & SHRIMP

PORCHETTA WITH RAPINI & SALSA VERDE

THIRD COURSE

DOLCE TRIO
TIRAMISU, MASCARPONE CHEESE CAKE,
BITTER SWEET CHOCOLATE CAKE