



Restaurant Week 2020

Dinner Menu

\$35 per person

(excluding tax and gratuity, no substitutions)

APPETIZERS
(Choice of One)

Roasted Mushroom Soup
scallion and truffle oil

Mixed Baby Lettuces
lemon, walnuts, pecorino and olive oil

Crispy Polenta
rosemary and gorgonzola sauce

Caesar Salad
anchovy oil, fresh egg yolk, parmesan and garlic croutons

ENTREES
(Choice of One)

Linguine with Portabella and Cremini Mushrooms
spinach, tomato, fried artichokes, truffle oil and parmesan

Spaghetti Bolognese
(veal, pork and beef) with spinach and parmesan

Penne with Spicy House-Made Lamb Sausage
tomato, caramelized onions, spinach and roasted red bell peppers

Chicken Parmesan
melted fontina, roasted tomato sauce and spaghetti

Grilled Trout
roasted seasonable vegetables and lemon caper butter

Crispy Duck Leg
confit of duck with sautéed spinach, grilled polenta and dried mission figs (extra leg +10)

DESSERT
(Choice of One)

Polenta Poundcake
whipped cream

Granita Parfait
layers of seasonal fruit italian ice and vanilla bean ice cream

Profiteroles
three puff pastries with vanilla bean ice cream and warm callebaut chocolate sauce