

Restaurant Week 2017 Dinner

{ \$42 }

CHOICE OF PRIMI

Burrata & Heirloom Tomato
olive oil, basil, sea salt

Polpette
housemade meatballs and sugo

Shrimp & Chorizo
salsa verde

Tuscan Kale Salad
brussels sprouts, currants, walnuts, grana

CHOICE OF SECONDI

Creste di Gallo con Salsiccia
'Brooklyn Cured' Italian sausage, san marzano tomato

Long Island Duck Breast
braised red cabbage, marcona almonds, fried sage

Seared Sea Scallops
pancetta vinaigrette

Strip Steak Tagliata (grass-fed)
roasted herb potatoes, natural jus

CHOICE OF DOLCI

Chocolate & Hazelnut
dark chocolate mousse cake, hazelnut gelato

Housemade Tiramisu

Crostata di Pere

Restaurant Week Wine Specials

Orvieto Classico, Barbi, Umbria, Italy \$25 btl.

Chianti, Poggio Vipere, Tuscany, Italy \$25 btl