



Restaurant Week 2018 Dinner
{ \$42 }

CHOICE OF PRIMI

Burrata & Heirloom Tomato
olive oil, basil, sea salt

Polpette
housemade meatballs and sugo

Crab Cakes
calabrian pepper aioli

Tuscan Kale Salad
purple cabbage, currants, walnuts, grana

CHOICE OF SECONDI

Seared Sea Scallops
asparagus, pancetta vinaigrette

Duck Meatloaf
braised red cabbage, smoked cherry demi-glaze

Dry Aged (28 Day) Strip Steak.....add \$6
fingerling potatoes, natural jus

Creste di Gallo con Salsiccia
'Brooklyn Cured' Italian sausage, rapini pesto, pangrattato

CHOICE OF DOLCI

Chocolate & Hazelnut
dark chocolate mousse cake, hazelnut gelato

Tiramisu

Tartufo Al limoncello

Restaurant Week Wine Special

Soave Classico, Acinum, Veneto, Italy \$30 btl.