



Mid Week 5 Course

Pasta Tasting Menu

October 11

Zuppa di Fagioli

Cream of Cannellini bean with
cranberry beans, chickpeas and escarole

Risotto di Carciofi

Artichoke risotto

Pasta del Pescatore

"Fisherman's pasta"

Cavatelli with clams, mussels and sea robin

***Pappardelle con Ragù di Anatra
con Mirtilli & Ciliegie Secche***

Pappardelle with duck ragu,
cranberries and dried cherries

***Torta con Mousse di Cioccolato
Bianco & Uva Concorda***

Almond torte with white chocolate mousse and
pink peppercorns over a concord grape sauce

\$35

Buon Appetito!