



Mid Week 5 Course Pasta Tasting Menu

November 7-8

Zuppa Ribolitta

white bean, kale, cabbage,
fennel, mirepoix, sage

Ravioli con Funghi

sautéed ravioli with pumpkin & almond,
mushrooms, sunchoke puree

Risotto con Gamberi & Carciofo

risotto, shrimp, artichokes

Lasagne Aperta con Brasato

Manzo & Tartufo Nero

open-faced lasagna, braised short ribs,
mixed mushrooms, black Burgundy truffles

Torte di Pere e Cioccolato

pear & chocolate pie

\$35

Buon Appetito!

**Due to the availability and quality of our local, seasonal and organic ingredients, some specials may be limited*