



Mid Week 5 Course  
Pasta Tasting Menu

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*February 6-7*

**Sardine Ripiene con Patate & Olive**  
stuffed sardines, potatoes, olives

**Ravioli con Cipolle Caramellate  
& Crema di Noci**  
ravioli, caramelized onions, walnut cream

**Gramigna con Broccoli & Sardine**  
gramigna, broccoli rabe, sardines, capers,  
olives, lemon, lightly spicy garlic and evoo

**Maltagliati con Maiale Brasato**  
maltagliati, braised pork shank

**Torta di Pere e Cioccolato  
con Gelato al Mirtilli**  
pears, chocolate, pistachio ice cream

**\$35**

*Buon Appetito!*

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