



Mid Week 5 Course
Pasta Tasting Menu

October 16-17

Pasta Sfoglia con Pomodori Arrostiti
puff pastry with roasted heirloom tomatoes

**Mafaldine, Pomodorini,
Peperoni Shishito, Pecorino**
mafaldine, sungold tomatoes,
shishito peppers, pecorino

**Ravioli di Rucola con Capesante,
Gamberi e Funghi Finferli**
arugula ravioli stuffed with scallops, shrimp and
chanterelle mushrooms over a pistachio puree

Risotto ai Funghi con Faraona e Anatra
chanterelle mushroom risotto
with guinea hen and duck

Brownies di Pere e Cioccolato
pear and chocolate brownies

\$35

Buon Appetito!

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