



Mid Week 5 Course Pasta Tasting Menu

February 17-18

Ali di Pollo all'Italiana

chicken wings (Italian-style), rosemary, garlic

Risotto con Broccolini

risotto with broccolini

Ravioli al Nero di Seppia

black squid ink ravioli, ricotta,
pistachio, smoked shad

Crepes con Coda di Bue

crepes with oxtail, porcini mushrooms

Pan di Spagna con Mousse al Cioccolato

chocolate mousse sponge cake, chestnuts

*chocolate is from Madagascar

\$45

Buon Appetito!

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