



Mid Week 5 Course Pasta Tasting Menu

July 21-22

Ali di Pollo all'Italiana
chicken wings (Italian-style),
lemon, rosemary, garlic

Spaghetti alla Norma
spaghetti with eggplant & mozzarella

Capelli d'Angelo con Halibut e Calamari
angel hair, halibut, squid, heirloom
tomato sauce with garlic & spring onion

Ravioli con Brasato di Manzo
beef short rib ravioli, reduction sauce,
porcini mushrooms

Torta di Mirtilli
blueberry pie, pistachio crust,
whipped cream

\$45

Buon Appetito!

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