



Mid Week 5 Course Pasta Tasting Menu

June 22-23

Zuppa di Fave
fava bean soup

Tagliolini con Funghi e Tartufo Nero
tagliolini, porcini mushrooms,
pecorino, parmesan,
house-made truffle paste,
shaved black summer truffles

Capelli d'Angelo con Granchio
angel hair, blue crab, crab-tomato sauce

Cavatelli con Peperoni Shishito e Salsiccia
cavatelli, shishito peppers,
sausage filling, garlic and evoo

Torta di Mirtilli
blueberry pie, almond crust, candied
chestnuts, vanilla ice cream

\$45

Buon Appetito!

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