



RESTAURANT WEEK
Sep 25 to Oct 2 - Chef Stefano's

3 COURSE DINNER MENU \$45

1st Course Choices / Starter

Ⓜ VELLUTATA di PATATE e GUANCIALE CROCCANTE

Potato Vellute'/Crispy *Guancia*le Pork Cheek/Fried Leeks/Truffle Oil

🌱 Ask for Vegan Version

Ⓜ INSALATA della VENDEMMIA

Frisee' Salad/Grapes/Aromatic Caprino Goat Cheese/Pecans/Sabe Dressing

🌱 Ask for Vegan Version

Ⓜ VITELLO TONNATO

A Gourmet Cold Appetizer From Piedmont Region:
Veal Topped With *Tonnata* Sauce/Caperberries/ Tomato Confit

2nd Course / Main Course

RAVIOLI di ASPARAGI al TARTUFO

Handmade Asparagus Ravioli/Delicious Black Truffle Sauce

GNOCCHI AMATRICIANA

Homemade Potato Dumplings/San Marzano Tomato Sauce/*Guancia*le Pork Cheek
Shaved Pecorino Cheese/Chili

🌱 Ask for Vegan Option

PESCE del GIORNO all'ACQUA PAZZA Add \$9

Catch of the Day/Clams/Baja Shrimp/Cherry Tomatoes/White Wine & Sea Water
Organic Seasonal Veggies & Roasted Potatoes

SPEZZATINO ai FUNGHI Add \$9

Beef Stew with Porcini and Italian Mushrooms
Mashed Potato & Organic Veggies

3rd Course / Dessert

PESCA RIPIENA

Peach Stuffed with Amaretti Cookies/Cacao/Marsala/With Vanilla Gelato

VULCANO

A Chocolate Lover: Chocolate Soufflé Topped With Pistachios Gelato

RICOTTA CHEESE CAKE ai FRUTTI di BOSCO

Wild Berries Sauce