



**RESTAURANT WEEK**  
**Sep 24 to Oct 1 - Chef Stefano's**  
**3 COURSE DINNER MENU \$49**



**1st Course Choices / Starter**

GF **VELLUTATA di PATATE e GUANCIALE CROCCANTE**

Potato Vellute'/Crispy *Guancia* Pork Cheek/Fried Leeks/Black Truffle. *Ask for Vegetarian Version*

GF **CRUDO di PESCE**

Fresh Baja Grooper Carpaccio & In House Marinated Wild Salmon/EVOO/Lemon  
Pomegranate/Micro-greens

GF **VITELLO TONNATO**

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

🌿 **TRIS di BRUSCHETTE VEGANE**

Garlic/Marinated Heirloom Cherry Tomatoes on Crostini  
Grilled Corn Meal Polenta topped with Sautéed Porcini Mushrooms & Vegan Cheese  
Marinated Roman Artichoke/Sliced Almonds over Crostinis

**2nd Course / Main Course**

**RAVIOLI di ZUCCA e SALSICCIA**

Handmade Butternut Squash-Sausage Ravioli/Butter Sauce/Poppy Seeds

**GNOCCHI al GORGONZOLA e NOCI**

Homemade Potato Dumplings/D.O.P. Gorgonzola Sauce/Walnuts

**PESCE del GIORNO al CARTOCCIO Add \$9**

Fish of the Day Oven Cooked in Parchment Paper Pachino Tomatoes/Clams White Wine  
Fregola Cous Cous/Organic Seasonal Veggies

**GUANCETTE al VINO ROSSO su POLENTA Add \$9**

Stewed Beef Cheeks  
Grilled Corn Meal Polenta/Organic Seasonal Veggies

🌿 GF **EGGPLANT PARMIGIANA**

**3rd Course / Homemade Dessert**

**PROFITEROLES**

Filled Cream Puffs Covered with Dark Chocolate/Crumbled Pistachios

🌿 GF **CHOCOLATE LOVER**

Exquisite Chocolate Ganache/Dates/Pecans/Almonds/Pineapple Flambe'/Crunchy Caramel

**RICOTTA CHEESE CAKE ai FRUTTI di BOSCO**

Crunchy Cookies/Creamy Ricotta Cheese/Fresh Wild Berries Sauce

**SPECIAL WINES**

**2020 GRECO di TUFO, FEUDI DI SAN GREGORIO, Campania 16.50 / 62**

Growing at the bottom of Mount Vesuvius, along the Amalfi Coast. The perfume is intense and persistent, the taste has broad acidity & spicy minerality, typical of a vine cultivated in "Tufo"

**2013 SAGRANTINO di MONTEFALCO, TENUTA DEL CERRO, COLPETRONE, Umbria 18 / 66**

Aromas of fresh berries and fresh meadow flowers. The medium-to full-bodied palate takes all this on and adds some firm, spicy tannin that is still vibrant. Long, spicy finish. 93 points JS