

*September 13th - 20th*

### *Dinner Menu \$45 per person*

Exquisite Wine pairing available with 2 full glasses \$20

#### **APPETIZERS ( CHOOSE ONE)**

##### *Autumn Pumpkin Soup*

Creamy pumpkin soup with crunchy toasted almonds and a touch of extra virgin oil

##### *Arugula & Artichoke Citrus Salad*

Marinated Artichokes, Shaved Parmigiano Reggiano, Oranges

##### *Truffle Arancini*

Crispy risotto balls with truffle and creamy Parmigiano Reggiano sauce

#### **MAIN COURSE ( CHOOSE ONE)**

##### *Pappardelle al Brasato*

Egg Pappardelle pasta with slow-braised beef in a rich, savory sauce.

##### *Asparagus and Parmigiano Risotto*

Creamy risotto with asparagus and Parmigiano, finished with our spicy balsamic

##### *Polenta with Sausage & Mushrooms*

Creamy polenta topped with Italian sausage and sautéed mushrooms.

##### *Slow Braised Baby Back Ribs +\$10*

Tender braised short ribs, rich demi-glace and Parmigiano mashed potatoes.

#### **DESSERT ( CHOOSE ONE)**

##### *Pumpkin Spice Tiramisu*

##### *Chocolate Mousse*

##### *Fresh Peach Sorbet*

CHOOSE ONE ITEM FOR EACH COURSE. PRICE IS PER PERSON  
WITH RW MENU NO OTHER OFFERS OR DISCOUNTS ARE APPLICABLE.  
TAXES AND GRATUITY ARE EXCLUDED