

RESTAURANT WEEK

LUNCH \$20

| ANTIPASTI |

choice of

vegetable antipasti seasonal roasted and marinated

spit roasted porchetta tonnato, arugula, celery, parmigiano

insalata misticanza parmigiano, focaccia croccante, aged balsamic

| SECONDI |

choice of

francobolli ravioli robiola, royal trumpet, thyme

chicken liver rigatoni cipollini onions, sage

porchetta panino spicy roasted peppers, scamorza, arugula *

grilled eggplant panino tomato conserva, bufala mozzarella, basil *
**served with salt fried potatoes or salad*

| DOLCI |

choice of

polenta "budino" gianduia mousse and candied hazelnuts

gelati or sorbetti seasonal roasted and marinated

olive oil cake fruit marmellata and creme fraiche

RESTAURANT WEEK

DINNER \$35

| ANTIPASTI |

choice of

vegetable antipasti seasonal roasted and marinated

spit roasted porchetta tonnato, arugula, celery, parmigiano

insalata misticanza parmigiano, focaccia croccante, aged balsamic

| SECONDI |

choice of

francobolli ravioli robiola, royal trumpet, thyme

chicken liver rigatoni cipollini onions, sage

chicken alla griglia grilled corn, fregola, aleppo pepper aioli, parmigiano

rabbit casalinga pancetta, sage, brown butter soft polenta

| DOLCI |

choice of

polenta "budino" gianduia mousse and candied hazelnuts

gelati or sorbetti seasonal roasted and marinated

olive oil cake fruit marmellata and creme fraiche