

the classic italian

January 24 - February 9, 2020



‡ **spuntini** ‡

arancini 'cacio' e pepe

quattro formaggi | tellicherry pepper

please select one item from each section

‡ **antipasti** ‡

salumeria

chefs selection of italian meats | fett'unta

verdure miste

mixed greens | preserved onion | lemon

‡ **primi** ‡

rigatoni alla bolognese d'anatra

duck | fonduta | soft herbs

ravioli di coda di bue

oxtail sugo | pecorino | anise

‡ **secondi** ‡

coregono

pan-seared whitefish | escarole | tomato vinaigrette

prime beef short ribs

braised beef short ribs | smoked polenta | duck liver butter

‡ **dolce** ‡

tiramisu

classic tiramisu | espresso liqueur

winterberry semifreddo

berry compote | rosé reduction

gluten free pasta and vegetarian options available upon request

chef vicente estrada | chef colin weis

dinner menu

daily starting at 5:30pm

\$48 per person (excludes tax and gratuity)

optional sommelier wine pairing \$24 per person