



RESTAURANT WEEK 2018

February 26 – March 4, 2018

No substitutions
Please

DINNER
\$30.18
3 courses

Served **Sunday - Thursday** 4:00pm to close

Zuppa Del Giorno

Soup of the Day

Cesare

Grilled organic baby artisan romaine heart with creamy Parmigiano dressing, Parmigiano crisp & grissini

Portafoglio di Melanzane

Baked thin sliced eggplant envelope filled with organic spinach, wild mushrooms, Ricotta Salata, fresh herbs,
served over cheese fondue & San Marzano tomato sauce

Polpette

Homemade oversized Veal meatballs (2) served over creamy polenta
with San Marzano tomato sauce & shaved Ricotta Salata

Cavatelli con Salsiccia

Fresh Cavatelli infused with broccoli rabe, baked with hot & sweet sausage, San Marzano tomato sauce,
shaved Ricotta Salata

Gnocchi di Formaggio di Capra 28

Homemade Goat Cheese Gnocchi with white duck ragu & mixed wild mushrooms
topped with crumbled Westfield goat cheese

Salmone al Prosecco

Fresh horseradish & paprika crusted wild King salmon poached in **Prosecco** served with
organic red quinoa & organic baby vegetables

Costata di Maiale All Aglio Nero (GF) 42

Double cut Berkshire pork chop stuffed with baby spinach & Westfield goat cheese wrapped with
Prosciutto San Daniele roasted with black garlic, rosemary, white wine, e.v.o.o. served with
organic baby vegetables, goat cheese mashed potatoes

Polletto dello Chef

Panko crusted organic chicken breast wrapped around Prosciutto, wild baby arugula & Truffle Burrata cheese,
finished with natural chicken broth, over truffle mashed Peruvian potatoes & sautéed baby spinach

Belgian chocolate flourless cake

Homemade Biscotti & Cello of the day

Our prices reflect the quality of our ingredients and organic produce that we use in each dish. Please note that all dishes are made to order and the time to prepare your dish may be longer than expected. Notify your server of any time restraints and/or food allergies.

Menu, Prices or Promotions subject to change