

City Restaurant Week Menu Dinner Menu 3 courses \$35

Choose an appetizer

Fett'unta: our sharing board with pressed crisped sourdough with accompaniments (for 2)

- Baked Ricotta with Roasted Garlic
- Tapenade (eggplant, tomato and kalamatas)
- Burrata with Prosciutto and Fig Compote
- Hummus with Tahini, Sautéed Garlic and Roasted Red Peppers

Tomato Bisque Caesar Salad

Choose an entrée

Tortellini

Hand-turned pasta filled with ham and mortadella in sun-dried tomato cream sauce Capellini al Pomodoro (*with shrimp)

Imported angel hair pasta tossed in light S. Marzano sauce... add shrimp as an option Gnocchi del Babbo

Ricotta gnocchi, sausage, mushrooms, spinach and goat cheese cream topped with parmesan crust Fettuccine alla Bolognese

Hand-cut semolina pasta with slow-cooked beef ragout

Pan-seared Tuna loin

with asparagus and saffron risotto with lemon sauce

Grilled Chicken Breast

With lemon garlic vinaigrette, grilled half tomato and shoestring "patate fritte"

Choose a dessert

Tiramisu

Chocolate and Pecan Budino

Gelato

Madagascar Vanilla Bean Coffee Chocolate Chip Salted Caramel Sicilian Cherry Almond Pistachio Blood Orange Sorbetto