11th Annual Bridgewine Valley RESTAURANT WEEK

3 courses for $55

September 14th - 20th

CHOOSE ONE APPETIZER

WHIPPED RICOTTA WITH GRILLED SOURDOUGH
topped with garlic, herbs, toasted pistachios & balsamic vinegar

HEIRLOOM TOMATO PANZANELLA
traditional tuscan bread salad with tomatoes, cannellini, slivered red onion, arugula & basil

STUFFED OLIVES
fried cerignola olives stuffed with sun-dried peppers & goat cheese, served with smoked chili yogurt

CHOOSE ONE ENTREE

PORK CHOP MILANESE
duroc pork pounded thin and breaded, topped with lemon & caper sauce with faro & chick pea

DUCK LASAGNE
roasted duck, caramelized onion & oven dried tomato layered with ricotta & rich duck demi-glace, accompanied by arugula & pecorino romano salad

CINGHIALE
braised wild boar with swiss chard & porcini risotto

BRAISED LAMB SHANK
slow braised & served over butternut squash risotto

BLACK PEPPER PAPPARDELLE
with roasted cauliflower, shaved brussels sprouts, roasted garlic & shiitake shaved reggiano

CHOOSE ONE DESSERT

LEMON RICOTTA CAKE
with housemade lemon confiture & pistachio dust

SALTED CARAMEL BUDINO
with a base of Nutella cream & toasted hazelnuts

TIRAMISU
the classic

Toscana