

DINE DOWNTOWN

January 11-21, 2019

Three-Course

\$35 (excluding tax and gratuity)

Menu della Cena

INSALATA

(choice of one)

Insalata di Bietole

Organic red & gold beets with red wine vinegar, wild arugula, toasted walnuts & Asiago cheese; lemon-olive oil dressing

Insalata Cesarina

Romaine lettuce, Grana Padano, hardboiled egg & focaccia croutons; housemade Caesar dressing

SECONDI

(choice of one)

Petto di Pollo al Peperoncino

Grilled free-range chicken breast marinated with sage, rosemary, thyme, crushed red pepper, white wine, Dijon mustard & lemon; served with spicy peperoncino sauce, sautéed organic spinach & roasted Yukon Gold potatoes

Brasato al Vino Rosso

Short ribs braised with root vegetables, pancetta & red wine; served with mashed potatoes & sautéed organic spinach

DOLCI

(choice of one)

Tiramisù

Treviso-style tiramisù with ladyfingers soaked in rum & espresso, layered with mascarpone & topped with a dusting of cocoa powder

Soffiato al Cioccolato

Almond hazelnut chocolate cake served warm, topped with caramel-sea salt gelato