



CONNECTICUT RESTAURANT WEEK  
ITALIAN RESTAURANT

**MENU**

PRIMO

BARLOTTO WITH LOCALLY FORAGED WILD MUSHROOMS

MINISTRONE ALLA GENOVESE

SECONDI

SPAGHETTINI CON FRUTTI DI MARE WITH CALAMARI, SHRIMP,  
MUSSELS AND FRESH TOMATO

RISOTTO WITH SLOW-COOKED ROWLAND FARM BERKSHIRE  
PORK AND SAVOY CABBAGE

SHORT RIB OF BEEF WITH SOFT POLENTA AND BROCOLI RABE

DOLCE

WARM SPICED APPLE TORTA WITH CIDER GELATO

\$20.11 per person

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**Restaurant Week Wine Selection**

FRA DIEGO, INSOLIA, SICILIA 2009 20.11  
LA LECCAIA, ROSSI DI TOSCANA 2006 20.11

