



SoNo Restaurant Week

Appetizers

Peas & Bacon

a bowl of gorgeous English peas sautéed in mint brown butter surrounding a thick cut slab of smoky bacon, finished with citrus zest and roasted onions

'The Real' Mozzarella & Basil Pizzette

mini pizza fired in the wood burning oven topped with mozzarella di bufala, whole basil leaves, parmesan, crushed garlic & tomatoes

Arugula Salad

local leaves dressed with just squeezed lemons and extra virgin olive oil, in a pool of warm parmesan crema, surrounded by 25yr balsamic, grilled Vidalia's, and peels of parmesan reggiano

Entrées

Ricotta Gnocchi and Heirloom Tomatoes

light and fluffy 'kisses from angels' tossed with a 30 second heirloom tomato sauce with a touch of toasted garlic and chili flake finished with shaved basil and parmesan

Pan-Roasted Trout

perched on a ragu of first of the season summer vegetables and marble potatoes, resting in a pool of verjus buerre blanc and saba, topped with fried grapes

Stinco Di Maiale

ginger-soda braised pork shank glazed with the Asian scented 'love' topped with a pea green salad, leaning on a bright green pea and black pepper risotto

Desserts

Hot Chocolate 'Soufflé' Cake

crushed and whole raspberries, whipped cream, and a scoop of vanilla bean gelato

Classic Tiramisu

Layers of mascarpone cream and lady fingers, whipped cream, and chocolate covered espresso beans

Strawberry Rhubarb Cobbler

warm organic berries topped with a classic buttermilk cobbler top and a scoop of cinnamon gelato

\$29.99