



SoNo Restaurant Week

Appetizers

‘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

Luscious Pumpkin Risotto

roasted baby pumpkin filled with creamy pumpkin and fall spiced risotto sprinkled with fried sage and topped with a dollop of amoretti cookie-sage-honey infused mascarpone

Chopped Steakhouse Style Salad

crisp iceberg lettuce sprayed with red wine vinaigrette, chopped and tossed with thick cut bacon, crispy shallots, traditional marinated tomatoes and feta

Entrées

Ricotta Gnocchi Bolognese

light and fluffy ‘kisses from angels’ tossed with classic ragu alla Bolognese made with beef, pork, and veal, finished with shaved basil and parmesan

Peanut Butter & Jelly Trout

pan-roasted Idaho brook trout sprayed with concord grapes, topped with mixed nut-corn-red-onion succotash, served with luscious whipped potatoes and fried grapes

Slow & Low Short Rib

boneless braised short rib of beef simmered and glazed in the pomegranate-orange-ginger ‘braising love’, with whipped parsnips and charred baby brussels

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

Doughnut Muffin

Warm buttery muffin drenched in cinnamon and sugar, with a cider-brandy-caramel ‘dunk’

\$29.99