

Mangia Qui Restaurant Week

ANTIPASTI

CAPRESE DI STRACCIATELLE DI TARTUFO...HEIRLOOM TOMATO, FRESH STRACCIATELLE CHEESE, TRUFFLE

FIORE DI ZUCCA...FRIED ZUCCHINI BLOSSOM STUFFED WITH RICOTTA AND HERBS/LEMON

TORTELLINI EN BRODO...HOME-MADE CHEESE TORTELLINI, DOUBLE ROASTED CHICKEN BROTH, SHAVED PARMIGIANO

SECONDI

PESCE SPADA IN SPIEDINO...GRILLED NORTH ATLANTIC SWORDFISH, CAPONATA, FONDUTA, GRILLED HEIRLOOM TOMATO STEAK

OSSO BUCCO....SLOW BRIASED VEAL SHANK, WHITE WINE, HERBS, PISTACHIO, ORANGE AND LEMON GREMOLATA, CREAMY WHITE POLENTA

PORCHETTATO...PAN ROASTED PORK TENDERLOIN STUFFED WITH FENNEL AND DILL WRAPPED IN PEPPERED PANCETTA, MOSCATO PAN JUS, PURPLE POTATO WHIP

CARASAU DI GAMBERI...SARDINIAN FLATBREAD, FRESH ARTICHOKEs, PURPLE POTATOES, WHITE ASPARAGUS, HEIRLOOM GRAPE TOMATO, UPLAND CRESS, CACIOCAVALLO CHEESE, SAUTÉED PARADISE SHRIMP

DOLCI

A SELECTION OF HOUSE-MADE DESSERTS

Buon Appetito