

Mangia Qui Restaurant Week

ANTIPASTI

Carpaccio di Bresaola

Air-dried filet mignon, fire roasted sweet peppers

Caprese

Heirloom tomatoes, house-made mozzarella, basil,
olive oil

Arancini di Granchio

Toasted saffron risotto balls stuffed with crab,
pomodoro sauce

SECONDI

Spezzatino di Vitello

Creamy parmigiano risotto, julienned veal, maitake
mushrooms, Spanish smoked paprika

Pesce di Giorno

Chef's selection of fresh fish

Calamarata

Ring shaped pasta with blistered cherry tomatoes,
roasted garlic, sautéed langoustine, arugula, molichie

DOLCI

Goat Cheese Pannacotta

Chocolate Torrone

Prosecco Zabaglione

Buon Appetito