



Restaurant Week Summer 2014 Dinner Menu \$38

1. Choice of Primi

Gorgonzola Figs, *rosemary, honey*

Housemade Meatballs, *san marzano tomato, ricotta*

Chilled Heirloom tomato & pepper Soup, *lemon yogurt*

Tuscan Kale Salad, *purple cabbage, agrodolce currants, walnuts, pecorino*

2. Choice of Secondi

Housemade Pappardelle,
braised leg of lamb, tomato, grana padano

Roasted Farm Chicken, *heirloom carrots*

King Salmon Fillet, *spinach, gigante beans*

Flatiron Steak Tagliata, *roasted garlic potatoes*

3. Choice of Dolci

Chocolate & Hazelnut, *dark chocolate mousse cake, hazelnut gelato*

Vanilla Bean Panna Cotta, *seasonal fruit*

Assorted Gelati or Sorbetti



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