

# RESTAURANT WEEK

## 3-COURSE ITALIAN DINNER

### PRIMO

#### **Agnolotti di Zucca (Pumpkin Agnolotti)**

Region: Piedmont

*Pancetta, Goat Cheese, Brown Butter Emulsion, Sage, Walnut Pangrattato*

#### **Radicchio de Treviso (Treviso Radicchio)**

Region: Veneto

*Grilled Radicchio & Endive, Peppercorn Dressing, Anchovy Vinaigrette, Frico, Baguette*

#### **Carbonade Valdostana (Red Wine Stewed Beef)**

Region: Valle d'Aosta

*Short Rib, Polenta Concia, Rosemary*

### SECONDO

#### **Osso Bucco**

Region: Lombardi

*Risotto alla Milanese, Mushrooms, Crispy Onions, Veal Jus*

#### **Pappardelle All'anatra (Duck Pappardelle)**

Region: Tuscany

*Duck Ragu, Soffrito, Pecorino Pepato, Basil*

#### **Buridda (Seafood Stew)**

Region: Liguria

*Shrimp, Mussels, Clams, Whitefish, Tomato Broth, Romanesco, Fingerlings, Sourdough, Rouille*

#### **Gnocchi alla Sorrentina (Baked Potato Gnocchi)**

Region: Sorrento

*Vegetables, Tomato Sauce, Mozzarella, Parmesan, Basil*

### DOLCE

#### **Tiramisu**

Region: Venice

*Chocolate Sauce, Shaved Chocolate*

#### **Tre di Cannoli (Three Cannolis)**

Region: Sicilia

*Dark Chocolate & Hazelnut, Citrus & White Chocolate, Traditional Chocolate Chip*

#### **Strawberry Gelato**

Region: Sicilia

*Pistachio Biscotti*