



**RESTAURANT WEEK
dinner menu**

for the table to share

GARLIC BREAD

roasted garlic butter, sea salt, sarcone's seeded loaf

SMASHED ROSEMARY CANNELLINI BEANS & MIXED ITALIAN OLIVES

first course

SHAVED SALAD

fennel, celery root, brussels sprouts, olive oil, lemon, parsley, locatelli

STRACCIATELLA

pulled fresh mozzarella, olive oil, sea salt, grilled italian loaf

B+V+P MEATBALLS

soft polenta, san marzano gravy, fontina

WILD MUSHROOM ARANCINI

crispy risotto, buffalo mozzarella, truffle aioli

second course

GRILLED SWORDFISH OREGANATA

cauliflower piccata, lemon bread crumbs, oregano

LEMON CHICKEN "AL MATONE"

chicken breast seared "under a brick",
lemon, garlic, grilled baby artichokes, crispy fingerlings

ORECCHIETTE

lamb sausage, broccoli rabe, pecorino, chile

STUFFED SHELLS

sheep's milk ricotta filling, roasted root vegetables,
san marzano marinara, smoked scarmoza

third course

PISTACHIO CANNOLI

ricotta-pistachio filling, dark chocolate

TIRAMISU

espresso soaked lady fingers, marsala zabaglione, pizzelle crumble

APPLE CRUMBLE

cinnamon caramel, thyme ice cream, pecorino crumble