



RESTAURANT WEEK SUMMER 2019

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DINNER

\$42

FIRST COURSE (choice of one)

Stone Fruit & Arugula Salad

Jersey peaches, walnuts, Piave Vecchio, Chianti vinaigrette

\* Prosecco, Savino NV | 15

Quail “Cacciatore”

pan roasted quail, olives, caperberry & piquillo pepper

\* Chardonnay, Bishop’s Peak ‘17 | 16

Arctic Char Crudo

tomato chiccaron, fava beans, preserved lemon vinaigrette

\* Gavi de Gavi, Ca Dei Mandorli ‘16 | 18

SECOND COURSE (choice of one)

Lamb Chop “alla Fiorentina”

pan roasted American lamb, Italian butter bean ragu, arugula  
salsa verde

\* Primitivo, Masseria Li Veli ‘17 | 16

Spinach and Ricotta Malfatti

romano beans, charred sweet corn, heirloom tomatoes

\* Gavi de Gavi, Ca Dei Mandorli ‘16 | 18

Grilled Angus Bavette

charred tardivo radicchio, balsamic-prosciutto jus

summer black truffle supplement | 22

\* Valpolicella, Latium Morini ‘12 | 18

DESSERT (choice of one)

Semi - Freddo

strawberries & elderflower

Tiramisu

cacao nib crumble

\* Suggested Restaurant Week Wine Pairing

*Storico*