



RESTAURANT WEEK SUMMER 2019

LUNCH

\$26

FIRST COURSE (choice of one)

Stone Fruit & Arugula Salad

Jersey peaches, walnuts, Piave Vecchio, Chianti vinaigrette

* Prosecco, Savino NV | 15

Watermelon & Tomato Gazpacho

strawberries, almond crema

* Vespaiolo, Contrà Soarda '16 | 19

Arctic Char Crudo

tomato chiccaron, fava beans, preserved lemon vinaigrette

* Gavi de Gavi, Ca Dei Mandorli '16 | 18

SECOND COURSE (choice of one)

Smoked Pork Panino

braised pork shoulder, pickled broccoli rabe, Calabrian chili,
potato roll served with salad or french fries

* Gargenega, Sandro De Bruno '17 | 19

Spaghetti

carrot pesto, furikake

sweet crab supplement | 8

* Chardonnay, Bishop's Peak '17 | 16

Risotto

guanciale, charred sweet corn, heirloom tomatoes

* Pinot Noir, Fioravanti '17 | 16

* Suggested Restaurant Week Wine Pairing

Storico