

. WELCOME TO .  
RESTAURANT WEEK

*April 4-10, 2022*

\$25<sup>++</sup> PER PERSON, ONE ITEM PER COURSE



**STARTER**

DAILY SOUP

CAESAR SALAD

*romaine hearts, shaved radicchio, grana padano, classic crouton*

BURRATA DI STAGIONE

*fuji apple, roasted butternut squash, toasted hazelnut, herb breadcrumb, calabrian agrodolce*

CRISPY CALAMARI

*arugula & grilled lemon vinaigrette*

ITALIAN MEATBALLS

*creamy polenta, rustic marinara, grana padano*

**MAIN**

SEASONAL VEGETABLE SALAD

*butternut squash, brussels sprout, cauliflower, kale, radicchio, pecorino, farro, pistachio, date, white balsamic vinaigrette*

CACIO E PEPE PIZZA

*pecorino crema, mozzarella, cracked pepper*

MARGHERITA PIZZA

*mozzarella, fresh basil, olive oil, red sauce*

PESTO PASTA

*gigli pasta, toasted pine nut, garlic, basil, crispy caper*

BOLOGNESE (house specialty)

*traditional meat sauce, tagliatelle noodle & grana padano cheese*

OUR FAMOUS MEATBALL SANDWICH

*braised meatballs, marinara, scamorza cheese  
served with a green salad or parmesan herb fries*

**DESSERT**

SALTED CARAMEL BUDINO

*crème fraîche, maldon sea salt*

TIRAMISU\*

*espresso-soaked ladyfingers, mascarpone mousse*

<sup>++</sup>tax, gratuity & beverage not included

**NORTH**  
**ITALIA**

*\*These foods may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*