



## Restaurant Week

Delight in our curated menu | \$75++ per guest  
Enhance your experience with a sommelier-selected wine pairing | \$20++ per guest

### *A n t i p a s t i*

#### **Carciofo Novellino (VEG, GF)**

Baby Artichoke

*Grilled Baby Artichoke | Pepperoncini Aioli | Parmigiano Reggiano | Zesty Cured Lemon*

*Paired with*

*Pieropan "Soave Classico"*

### *P r i m i*

#### **Casarecce alla Carbonara**

Casarecce Pasta with Carbonara Sauce

*House-Made Casarecce | Carbonara | Crisp Guanciale | Soft Poached Cage-Free Egg  
Pecorino Romano | Cracked Black Pepper*

*Paired with*

*Cantina Terlan Chardonnay*

### *S e c o n d i*

#### **Bistecca alla Griglia**

Grilled Steak

*Grilled Filet | Gorgonzola Butter | Morel Demi-Glace | Braised Delicata Squash  
Parsnip Purée | Twice Baked Yukon Potato | Chive Oil*

*Paired with*

*Argiano "Non Confunditur" Rosso Toscano*

### *D o l c e*

#### **Tiramisu (VEG)**

*Mascarpone Mousse | Kahlúa-Soaked Savoiardi Sponge  
House-Made Coffee Ice Cream*

(V) Vegan (VEG) Vegetarian (DF) Dairy Free (N) Contains Nuts (GF) Gluten-Free

Please notify us if you have any food allergies. House-made pastries are not made in a nut-free environment. \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A 20% service charge will be automatically added to all prix-fixe menu selections and parties of 6 or more guests.