



AUGUST 9-15

RESTAURANT WEEK SUMMER DINNER 2021

4-COURSE MENU \$55**

ANTIPASTO

Bruschetta Romano

grilled Italian bread brushed with garlic aioli, with prosciutto & shaved parmesan, drizzled with EVO and fresh chives

PRIMI *(choice of)*

Polpo Grigliata

octopus marinated in dark beer & hot pepper, grilled & served over soft polenta with a touch of lemon

Arancini

risotto balls stuffed with meat ragù + fontina cheese, fried and placed on marinara sauce, with a touch of preserved lemon butter

Carpaccio di Manzo

finely-sliced beef tenderloin, drizzled with fresh lemon + EVO, capers and shaved parmeggiano

Capesante Scottare

pan-seared sea scallops served on a bed of cauliflower puree, drizzled with truffle oil

Insalata Arugula

fresh baby arugula and su-dried tomato drizzled with a lemon truffle oil dressing

SECONDI *(choice of)*

Branzino al Granchio

pan-roasted sea bass filet topped with lump crabmeat, cherry tomatoes and a preserved lemon butter sauce, served over grilled asparagus and grilled polenta

Filetto ai Porcini

filet mignon with a dried porcini mushroom rub, pan-seared to your perfection and served over sautéed spinach and roasted potatoes

Petto di Pollo Incrostato con Pistacche

pistachio-encrusted chicken breast pan-roasted and topped with a touch of cream and crumbled blue cheese sauce, with wilted spinach and Tuscan mashed potatoes

Risotto ai Porcini

imported Arborio rice sautéed and simmered with porcini mushrooms, sprinkled with parmeggiano Reggiano cheese

Ravioli Aragosta

fresh ravioli filled with lobster meat, topped with a lobster bisque sauce and lobster meat

Il Dolci *(choice of)*

Il Tiramisu alla Piccolo

our award-winning classic ladyfinger sponge cake soaked in espresso and rum, layered with a mascarpone mousse

Tentazione di Cioccolata

layers of chocolate cake, filled with chocolate hazelnut creams and a hazelnut crunch and a chocolate glaze



WINE PAIRINGS

- Masi Bonacosta Valpolicella, Veneto** \$60
 Bright red with purple tinges. Full bouquet with cherry aromas
- Banfi San Angelo Pinot Grigio, Tuscany** \$78
 A richer style Pinot Grigio with ripe pear and apple

** tax and gratuity not included