

A PASTA BAR

RESTAURANT WEEK
jan 20 - feb 8

DINNER: 3-course \$60

ANTIPASTI

choice of one per guest

HOMEMADE BURRATA

BASIL OIL, POMODORO JAM, PISTACHIO, HOUSE-MADE TOASTED BREAD

CHEF'S SALAD

PERSIAN CUCUMBER, AVOCADO CREAM, CHERRY TOMATO, PICKLED ONIONS,
FETA CHEESE, YUZU KOSHO, CUCUMBER DRESSING

SEASONAL MUSHROOMS

CHEF'S SELECTION OF FUNGI, PINE NUT VELOUTE, CRISPY BREADCRUMBS, HERB
& GARLIC INFUSION

WAGYU STEAK TARTARE

WAGYU BEEF, CAPERS, AIOLI, MUSTARD, HOUSE-MADE BRIOCHE

POLPETTE DELLA MAMMA

BEEF & PORK MEATBALLS, TOMATO SAUCE MADE OF '3 POMODORI',
PARMIGIANO, CRISPY POTATO STRINGS

PASTA

choice of one per guest

TONNARELLI CACIO E PEPE

PECORINO FONDUE, BLACK PEPPER

PAPPARDELLE SALSICCIA E ZUCCA ARROSTITA

HOUSE-MADE IBERIAN SAUSAGE, ROASTED PUMPKIN, PARMIGIANO

SPAGHETTI ALLE VONGOLE

MANILLA CLAMS, CALABRIAN CHILLI, AROMATIC BREADCRUMBS

VITTORIO PACCHERI A NY

CREAMY TOMATO SAUCE MADE OF '3 POMODORI', EXTRA VIRGIN OLIVE OIL, BASIL,
PARMIGIANO, WARM HOUSE-MADE BREAD. SERVED TABLE SIDE

TAGLIATELLE AL RAGU BOLOGNESE

BOLOGNESE RAGU (BEEF, LAMB & PORK), PARMIGIANO

DOLCI

choice of one per guest

HOMEMADE TIRAMISU

CHEESECAKE AL PISTACCHIO

GELATO DI NOCCIOLA

A PASTA BAR

RESTAURANT WEEK

jan 20 - feb 8

LUNCH: 3-course \$45

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HOMEMADE BURRATA

BASIL OIL, POMODORO JAM, PISTACHIO, HOUSE-MADE TOASTED BREAD

CHEF'S SALAD

PERSIAN CUCUMBER, AVOCADO CREAM, CHERRY TOMATO, PICKLED ONIONS, FETA CHEESE, YUZU KOSHO, CUCUMBER DRESSING

LA CESARE

ROMAINE LETTUCE, CROUTONS, PARMIGIANO, ORGANIC CHICKEN, SALSA TONNATA

WAGYU STEAK TARTARE

WAGYU BEEF, CAPERS, AIOLI, MUSTARD, HOUSE-MADE BRIOCHE

POLPETTE DELLA MAMMA

BEEF & PORK MEATBALLS, TOMATO SAUCE MADE OF '3 POMODORI', PARMIGIANO, CRISPY POTATO STRINGS

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HOMEMADE TIRAMISU

CHEESECAKE AL PISTACCHIO

GELATO DI NOCCIOLA