



Tuscan Kitchen

Restaurant Week Dinner

ANTIPASTI

Please Select One

BUTTERNUT SQUASH SOUP

Roasted Butternut Squash, Maple, Ginger, Sherry. Served with a Focaccia Crouton and Fried Sage

INSALATA RUCOLA

Arugula, Baby Kale, Roasted Pear, D.O.P. Piave Cheese, and White Balsamic Vinaigrette

SECONDI

Please Select One

BUTTERNUT SQUASH CAPPELLACCI

Sage, Browned Butter, Roasted Pears, Toasted Almond, and 30 Month Aged Parmigiano Reggiano

VEAL SCALLOPINI

Pan Seared Veal, Potato Gnocchi, Browned Butter, Spinach, Capers, and Lemon

HERB CRUSTED CLUB SIRLOIN

Wood Grilled, Farro Risotto, Broccolini, and a Red Wine Demi Glace

DESSERT

Please Select One

SEASONAL PANA COTTA

CANNOLI