



Tuscan Kitchen

RESTAURANT WEEK DINNER \$29.95

First Course

Insalata di Autunno

Mixed Greens. Balsamic Vinaigrette. Gorgonzola Picante. Fresh Pear. Spiced Walnuts.

Zuppa di Zucca

Butternut Squash. Brandy. Ginger. Maple. Fried Sage.

Crostini di Caponata

Grilled ciabatta. Stewed eggplant and tomato. Golden raisin. Toasted pine nut.

Second Course

Cappellini alla Vongole

Little neck clams. Shallot. Garlic. White Wine Sauce. Scallion.

Tagliata

Grilled and Sliced Beef Strip Loin. Olive Oil Whipped Potato. Rapini with Toasted Garlic. Barolo Riduzione.

Branzino

Fregola. Heirloom Tomato. Olive. Baby Kale. Brown Butter. Caper. Lemon.

Third Course

Single Cannoli

Choice of Orange/Pistachio, Cioccolato, or Hazelnut.

Pumpkin Tiramisu

Lady Fingers. Pumpkin Marscapone.