



Fall 2026 Restaurant Week Menu

November 5th – 14th

\$52.00

✧ First Course ✧

Choice of:

Cavatelli con Costine di Manzo e Funghi

House-made Cavatelli pasta, braised short ribs, beech mushrooms, demi-glace, crème fraîche

Polpette alla Romana

Kobe beef meatballs, San Marzano marinara, ricotta, basil pesto

Formaggi e Cicchetti

Tasting Board ~ Rosemary infused Manchego, Bresola, pickled asparagus, blackberries

Pancetta e Succotash

House-cured pork belly, fall succotash of grilled corn, tiny tomatoes, blistered shishito pepper, white wine butter

✧ Second Course ✧

Choice of:

Vitello Saltimbocca alla Romana

Veal scaloppini with sage & prosciutto, creamed spinach and Tuscan kale, wild mushrooms, Marsala demi-glace, shaved Parmesan Reggiano

Scorfano di Fondo

Pan-seared Atlantic Arcadian red fish, autumn leaves, roasted squash, pomegranate, cabernet vinaigrette

Trottole con Funghi

Trottole pasta, mixed wild mushrooms, truffled light sweet cream butter sauce, Pecorino Romano, cracked black pepper

Bavetta di Manzo alla Griglia

Grilled Bavette steak, sea salt baked potato, roasted celery root, escarole, brandy peppercorn demi-glace

✧ Dessert ✧

Torta al Pistacchio Siciliana

Sicilian Pistachio cake with creamed orange zest gelato, pink peppercorn

~ or ~

Panna Cotta

Milk Chocolate Panna Cotta, pine nut and malt crumble, red wine & vanilla bean reduction, sea salt, chocolate bark

✧ Featured Libations ✧

Red Wine: Spasso Montepulciano d'Abruzzo

White Wine: Santa Maria La Palma Vermentino

RW Cocktail Special: Beer: Rhythm Tropical Haze