



## RESTAURANT WEEK WINTER 2019

### LUNCH MENU

2-COURSE \$26



3-COURSE \$32

#### ANTIPASTI

##### ROASTED LITTLE GEM LETTUCE

*broken caesar vinaigrette with spanish boquerones*

##### SALADE VERT

*arugula & shaved radish with banyuls vinegar*

##### PÂTÉ DE CAMPAGNE

*country style pork pâté with housemade pickles, mustard  
& grilled sourdough*

##### ELECTRIC GOAT

*bianco di napoli tomato, roasted garlic, hot pepper, goat cheese  
& garlic crostini*

##### POLPETTINI

*pork meatballs with soft polenta & calabrian chili agrodolce*

#### SECONDI

##### CAPPELLACCI DI ZUCCA

*butternut squash, quince mostarda & hazelnut amaretti*

##### MORROCAN SPICED OCEAN TROUT

*black rice salad with autumn vegetables & green curry*

##### BRAISED SHORTRIB

*yukon potato & caramelized onion with salsa verde*

#### DOLCI

##### OLIVE OIL CAKE

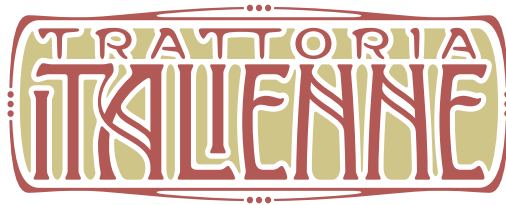
*house preserves & flaxseed streusel*

##### HOUSE-MADE GELATI & SORBETTI

CHOICE OF TWO

*fior di latte + maple*

*pear + limoncello + blood orange*



## RESTAURANT WEEK WINTER 19'

### DINNER MENU

3-COURSE \$42

#### ANTIPASTI

ROASTED LITTLE GEM LETTUCE  
*broken caesar vinaigrette with spanish boquerones*

SALADE VERT  
*arugula & shaved radish with banyuls vinegar*

PÂTÉ DE CAMPAGNE  
*country style pork pâté with housemade pickles, mustard  
& grilled sourdough*

ELECTRIC GOAT  
*bianco di napoli tomato, roasted garlic, hot pepper, goat cheese  
& garlic crostini*

POLPETTINI  
*pork meatballs with soft polenta & calabrian chili agrodolce*

#### SECONDI

CAPPELLACCI DI ZUCCA  
*butternut squash, quince mostarda & hazelnut amaretti*

MORROCAN SPICED OCEAN TROUT  
*black rice salad with autumn vegetables & green curry*

BRAISED SHORTRIB  
*yukon potato & caramelized onion with salsa verde*

#### DOLCI

OLIVE OIL CAKE  
*house preserves & flaxseed streusel*

HOUSE-MADE GELATI & SORBETTI  
CHOICE OF THREE  
*fior di latte + maple  
pear + limoncello + blood orange*