

SPRING 2026 • 3-COURSE • \$35

~ select one from each course ~

ANTIPASTI

Zuppa del Giorno
daily soup selection

Insalata Primavera v
spring salad with asparagus, fava bean, spring peas,
bibb lettuce, croutons, pecorino fresco cheese

la Tartufata
la vera piadina romagnola stuffed with prosciutto,
truffle pate, mozzarella

PRIMI

Gnocchi al Pomodoro v
potato gnocchi tossed in our house tomato
sauce and parmigiano reggiano

Tagliatelle al Tartufo v
tagliatelle with white alba truffle butter

Lasagne Verdi
spinach lasagna noodles layered with ragu
bolognese, béchamel and parmigiano reggiano

Casseruola vv gf
oven-baked cannellini and cranberry beans with
parsnips, escarole, butternut squash, and roasted
tomatoes, topped with a polenta herb crust

DOLCI

Torta di Nocciola v gf
flourless hazelnut cake with dark chocolate pieces
and Frangelico chantilly

Panna Cotta con Mirtilli Rossi gf
vanilla panna cotta with cranberry coulis

*ask your server about our
SRW featured wines by the bottle!*

SPRING 2026 • FAMILY STYLE • \$50

~ full table participation required, 2 people minimum ~

ANTIPASTI

~ all included ~

Antipasti Misti **n**

Chef's choice of "Levoni" Italian cured meats, artisan cheese, and roasted and grilled vegetables

Insalata Mista **vv gf**

house mixed salad with apple cider vinaigrette

Breads of Emilia-Romagna

enjoy a selection of our house made breads

PRIMI

~ select two per table ~

Gnocchi al Pomodoro **v**

potato gnocchi tossed in our house tomato sauce and parmigiano reggiano

Tagliatelle al Tartufo **v**

tagliatelle with Urbani white alba truffle butter

Lasagne Verdi

spinach lasagna noodles layered with ragu bolognese, béchamel, and parmigiano reggiano

Casseruola **vv gf**

oven-baked cannellini and cranberry beans with parsnips, escarole, butternut squash, and roasted tomatoes, topped with a polenta herb crust

Pappardelle al Coniglio

pappardelle with braised rabbit and herbs

Gnocchetti Pasticciati

ricotta gnocchi with ragu bolognese and cream sauce

Stufato di Agnello **df gf**

braised spring lamb with anchovy and fava bean purée

DOLCI

~ select one per person ~

Torta di Nocciola **v gf n**

flourless hazelnut cake with dark chocolate pieces and Frangelico chantilly

Panna Cotta con Mirtilli Rossi **gf**

vanilla panna cotta with cranberry coulis

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SRW featured wines by the bottle!*