Wheat Penny Regular

**Winter** Restaurant Week Menu

From 5pm, Tuesday, January 25th thru Saturday, January 29th, 2022

4 courses for $35.22

First Course

Our Special 3-Corner **Open Calzone** with Spinach, Artichoke and Ricotta

Second Course

**Grilled Radicchio and Fennel Salad**

Chives, Focaccia Croutons, Piment d’Espelette, Herbed Leek Vinaigrette

or

**Clam Toast**

Grilled Bread rubbed with Garlic, Tinned Clams, Savory Broth, Green Olive Tapenade

or

**Fried Duck Wing**

Harissa Butter, Sheep’s Milk Yogurt, Leeks, Chives, Shishito Pepper

Third Course

**Grist Pappardelle Pasta with Liz’s Salume Bolognese**

Speck, Pancetta, Finocchio, Calabrese

or

**Porchetta Pizza**

Our Housemade Porchetta, Roasted Tomato Salsa Verde, Fresh Mozzarella,

Ricotta, Red Onion, Calabrian Chili, Arugula, Oregano Honey

or

**Grilled Branzino Puttanesca**

Calabrian Chili-flecked Farro, Lemon Oil-dressed Red Watercress

or

**Abruzzese Vegetarian Polenta Board**

Polenta, Marinara, Porcini Eggplant Meatballs, Smoked Carrot, Roasted Red Peppers,

Sauteed Spinach, Smoked Cherry Tomatoes

or

**Abruzzese Traditional Polenta Board**

Polenta, Marinara, Phyllis’ Meatballs, Italian Sausage, Strip Steak Braciole, Sauteed Rapini

**And for Dessert…**

**Persimmon Tart**

withSweet Cashew Cream, Blood Orange and Roasted Grape Olive Oil

or

**Lemon Olive Oil Cake**

with Rosemary Crème Fraiche

or

**Mexican Coca-Cola Ice Cream**

with Fernet Ripple and a 5-Spice Cookie

or

Chocolate Budino **Trifle**

with Candied Hazelnuts, Mascarpone Whipped Cream

Wheat Penny Gluten Free

**Winter** Restaurant Week Menu

From 5pm, Tuesday, January 25th thru Saturday, January 29th, 2022

4 courses for $35.22

First Course

Our Special 3-Corner **GF Open Calzone** with Spinach, Artichoke and Ricotta

Second Course

**Grilled Radicchio and Fennel Salad**

GF Focaccia Croutons, Piment d’Espelette, Herbed Leek Vinaigrette

or

**Clam Toast**

Grilled GF Bread rubbed with Garlic, Tinned Clams, Savory Broth, Green Olive Tapenade

or

**Fried Duck Wing**

Harissa Butter, Sheep’s Milk Yogurt, Leeks, Chives, Shishito Pepper

Third Course

**Wheat Penny GF Rigatoni with Liz’s Salume Bolognese**

Speck, Pancetta, Finocchio, Calabrese

or

**Porchetta GF-Crust Pizza**

Our Housemade Porchetta, Roasted Tomato Salsa Verde, Fresh Mozzarella,

Ricotta, Red Onion, Calabrian Chili, Arugula, Oregano Honey

or

**Grilled Branzino Puttanesca**

Calabrian Chili-flecked Risotto, Lemon Oil-dressed Red Watercress

or

**Abruzzese Vegetarian and GF Polenta Board**

Polenta, Marinara, Roasted Portabello, Roasted Red Peppers, Smoked Carrot,

Sauteed Spinach, Smoked Cherry Tomatoes

or

**Abruzzese Traditional GF Polenta Board**

Polenta, Marinara, Italian Sausage, Wine-braised Pork Shoulder,

Roasted Red Peppers, Sauteed Rapini

**And for Dessert…**

**GF Persimmon Tart**

withSweet Cashew Cream, Blood Orange and Roasted Grape Olive Oil

or

**GF Lemon Olive Oil Cake**

with Rosemary Crème Fraiche

or

**Mexican Coca-Cola Ice Cream**

with Fernet Ripple and 5-Spice GF Cookie Crumble

or

GF Chocolate Budino **Trifle**

with Candied Hazelnuts and Mascarpone Whipped Cream

Wheat Penny Vegan

**Winter** Restaurant Week Menu

From 5pm, Tuesday, January25th thru Saturday, January 29th, 2022

4 courses for $35.22

First Course

**Our Special 3-Corner** **Open Calzone**

with Spinach, Artichoke and Cashew Ricotta

Second Course

**Grilled Radicchio and Fennel Salad**

Focaccia Croutons, Piment d’Espelette, Herbed Leek Vinaigrette

or

**Mixed Green Salad**

with your choice of Lemon Oil, Roasted Garlic Dressing, White Wine Vinaigrette

Third Course

**Special RW Personal Pizza with Your Choice of One Pizza Topping:**

Banana Peppers, Broccolini, Castelvetrano Green Olives

Dry-Cured Black Olives, Garlic Braised Mushrooms, Garlic Spinach, Jackfruit

Jalapenos or Sweet Peppers and Onions with Oregano…

Built on a Roasted Tomato Salsa Verde Base with Vegan Mozzarella,

Cashew Ricotta, Red Onion, Oregano, Calabrian Chili

or

**Abruzzese Vegan Polenta Board**

with Polenta, Marinara, Roasted Portabella Mushroom, Sauteed Spinach,

Smoked Carrot, Smoked Cherry Tomatoes, Roasted Red Peppers

or

**Eggplant Parmesan**

with Cashew Ricotta and Vegan Mozzarella

**And for Dessert…**

**Persimmon Tart**

withSweet Cashew Cream, Blood Orange, Roasted Grape Olive Oil

or

**Your Choice of Vegan Ice Creams**

Cold Brew Coffee and Boba - coconut milk base

Chocolate - rice milk- soy- tahini (sesame) base

Cherry Chocolate Chip - soymilk base

Vanilla - soymilk base

Strawberry - rice and soymilk base

Mango Sorbet