

# RESTAURANT WEEK MENU

## \$60

Add Wine Pairing \$25

### STARTER

CHOOSE 1

Heirloom Tomato Salad

*Heirloom tomato, ricotta salata, white balsamic*

Summer Caesar Salad

*little gem, caesar dressing, italian white anchovies*

Burrata di Buffalo

*arugula, roasted peppers, cherry tomatoes, basil*

Mushroom Arancini

*arborio rice, truffle aioli*

### MAIN

CHOOSE 1

Pappardelle Aragosta

*fresh made pasta, lobster sauce*

Chicken Milanese

*chamomile brined chicken breast,  
arugula, heirloom tomato*

Pan Seared Branzino

*Japanese eggplant puree, spinach,  
cherry tomatoes*

Daily Pasta Special

*vegan/vegetarian/gluten free*

Risotto ai Funghi

*arborio rice, wild mushrooms,  
parmesan*

NY Strip Steak + \$10

*all natural Angus beef, potato puree,  
braised cippolini, Barolo wine*

### DESSERT

CHOOSE 1

Tiramisu

Lavender Panna Cotta

 **IL FIORISTA**

We source local ingredients from our farmer friends, organic whenever possible and use humanely raised proteins. We are happy to accommodate most dietary restrictions and allergies. Please let your server know. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.