



Restaurant Week Lunch

ENJOY A CHOICE OF ANTIPASTI, PIATTO PRINCIPALE, & DESSERT
\$25
(whole table must participate)

Antipasti

CAESAR SALAD

*House-Made Dressing, Shaved Parmesan,
Cucumber, Radish, Pickled Red Onions &
Croutons*

POLPETTE

*Beef Meatballs, Polenta, Tomato
Sauce*

ARUGULA SALAD

*Citrus Dressing, Cherry Tomatoes &
Shaved Parmesan (V, GF)*

ARANCINI

*Fried Risotto Balls Stuffed w/ Mozzarella,
Mushrooms, & Truffle Oil; Served w/ a Tomato
Cream Sauce (V)*

Piatto Principale

PAPPARDELLE BOLOGNESE

Beef & Pork Ragu

RIGATONI ALLA PANNA

*Pork, Cream & Broccoli Rabe
Ragu w/ Truffle Oil*

GNOCCHI

*Potato Dumpling, Porcini
Sauce, Mixed Mushrooms
(V)*

SALMONE IN PADELLA

*Saffron Sauce, Caponata
Vegetables*

LINGUINE POMODORO

*San Marzano Tomato Sauce,
Cherry Tomatoes (V, Vegan)*

POLLO MILANESE

*Breaded Chicken Breast, Arugula
Salad, Shaved Parmesan*

Dessert

ICE CREAM OR SORBET

WINE SPECIALS + \$35 PER BOTTLE

HOUSE RED | HOUSE WHITE | HOUSE SPARKLING | HOUSE ROSE

V - Vegetarian | GF - Gluten Free | Vegan

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

A 20% service charge will be added to your bill. This charge goes entirely to increasing the wages of our employees to above the current minimum wage for all employees in DC. Tips are not expected, but always appreciated.



Restaurant Week Dinner

ENJOY A CHOICE OF ANTIPASTI, PIATTO PRINCIPALE, & DESSERT
\$40

(Whole table must participate)

Antipasti

CAESAR SALAD

*House-Made Dressing, Shaved Parmesan,
Cucumber, Radish, Pickled Red Onions & Croutons*

ARUGULA SALAD

*Citrus Dressing, Cherry Tomatoes & Shaved
Parmesan (V, GF)*

BEET SALAD

*Red & Golden Beets w/ Orange Segments, Toasted
Almonds & Balsamic Vinaigrette, Canna de Cabra
(V, GF)*

POLPETTE

Beef Meatballs, Polenta, Tomato Sauce

PERA IN CAMICIA

*Poached Pear, Radicchio, Toasted Walnuts,
Canna de Cabra, Balsamic Dressing (V)*

ARANCINI

*Fried Risotto Balls Stuffed w/ Mozzarella,
Mushrooms, & Truffle Oil; Served w/ Tomato Cream
Sauce (V)*

Piatto Principale

SALMONE IN PADELLA

*Saffron Sauce, Caponata
Vegetables*

LINGUINE

POMODORO

*San Marzano Tomato Sauce,
Cherry Tomatoes (V, Vegan)*

GNOCCHI

*Potato Dumpling, Porcini
Sauce, Mixed Mushrooms(V)*

RAVIOLI DI SPINACI

*Stuffed w/ Spinach & Ricotta in
a Tomato Cream Sauce (V)*

PAPPARDELLE

BOLOGNESE

Beef & Pork Ragu

RIGATONI ALLA PANNA

*Pork, Cream & Broccoli Rabe
Ragu w/ Truffle Oil*

POLLO MILANESE

*Breaded Chicken Breast, Arugula
Salad, Shaved Parmesan*

MELANZANE

PARMIGIANO

*Eggplant Parmesan, Linguine
Pomodoro*

POLLO PARMIGIANO

*Chicken Parmesan, Linguine
Pomodoro*

Dessert

ICE CREAM OR SORBET

(Seasonal)

VANILLA PANNA COTTA

*Vanilla Egg Free Custard, Strawberry
Puree, Orange Segments, Mint*

MOUSSE TART

Dark Chocolate Mousse in Tart Shell

BRULEE CHEESECAKE

*Italian Cheese Blend, Amaretto Cookie
Crust, Strawberry Sauce, Whipped
Cream*

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Restaurant Week Brunch

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\$25
(whole table must participate)

Antipasti

CAESAR SALAD

House-Made Dressing, Shaved Parmesan, Cucumber, Radish, Pickled Red Onions & Croutons

POLPETTE

Beef Meatballs, Polenta, Tomato Sauce

BEET SALAD

Red & Golden Beets w/ Orange Segments, Toasted Almonds & Balsamic Vinaigrette, Canna de Cabra (V, GF)

CALAMARI FRITTI

Fried Squid, Tartar Sauce, Spicy Tomato Sauce,

ARUGULA SALAD

Citrus Dressing, Cherry Tomatoes & Shaved Parmesan (V, GF)

ARANCINI

Fried Risotto Balls Stuffed w/ Mozzarella, Mushrooms, & Truffle Oil; Served w/ a Tomato Cream Sauce (V)

Piatto Principale

ITALIAN EGGS BENEDICT

Prosciutto, Hollandaise, English Muffin, Home Fries

TIRAMISU FRENCH TOAST

Cocoa, Mascarpone, Fruit Assortment (V)

FLORENTINE BENEDICT

Sauteed Spinach, Hollandaise, English Muffin, Home Fries (V)

SHAKSHUKA

Tomatoes, Roasted Red Peppers, Sunny Side Up Eggs, Crostini (V)

FRITTATA

Spinach, Mushrooms, Zucchini, Mozzarella, w/ Arugula Salad (V)

Dessert

ICE CREAM OR SORBET

WINE SPECIALS + \$35 PER BOTTLE

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