



## RESTAURANT WEEK 2018

THREE COURSES \$25

\*MENU SUBJECT TO CHANGE. NO SUBSTITUTIONS, PLEASE\*

### PRIMI

(CHOICE OF ONE)

#### GRILLED OCTOPUS

*CHORIZO, ROASTED POTATOES, TOMATO VINAIGRETTE*

#### CHEF'S ASSORTMENT OF ANTIPASTI

*HOUSE CRAFTED RICOTTA, GNOCCO FRITTO*

*\* SUPPLEMENT: BURRATA \$8, PROSCIUTTO \$4*

#### PEI MUSSELS

*HOUSE MADE SAUSAGE, SAN MARZANO TOMATO, FENNEL*

### SECONDI

(CHOICE OF ONE)

#### EGGPLANT PARMESAN

*FRESH MOZZARELLA, TOMATO-FENNEL SAUCE, GRAPE TOMATO SALAD*

#### WHOLE ROASTED PIG (+\$7)

*CHEF'S DAILY PREPARATION*

#### LAMB MEATBALLS

*CREAMY ROSEMARY POLENTA, SMOKED TOMATO BRODO, CAPRA RICOTTA*

#### PAN SEARED SCALLOPS (+\$9)

*CARROT MASCARPONE PUREE, BRUSSELS SPROUTS, MAITAKE MUSHROOM*

#### LOCAL NATURALLY RAISED CHICKEN

*MASCARPONE & CHIVE MASHED POTATOES*

#### RABBIT (+\$8)

*SPINACH & RICOTTA GNUDI, SMOKED BACON, CARROT PARMESAN BRODO*

### DOLCI

(CHOICE OF ONE)

#### FLOURLESS CHOCOLATE TORTE

*CHOCOLATE GELATO, NUTELLA CHOCOLATE SAUCE, WHIPPED CREAM*

#### BUTTERSCOTCH BREAD PUDDING

*VANILLA GELATO, DOLCE DE LECHE*

#### FRESH DOUGHNUTS

*NUTELLA DARK CHOCOLATE, WARM LAVENDER BLACKBERRY JAM*

