RESTAURANT        Three Courses $14

Starters

**Arancini di Riso**
Fontina Stuffed Risotto Balls, Deep-Fried, Tomato Fonduta - V

**Bucatini Carbonara**
Pancetta, Garlic, Egg & Cream, Parmesan Cheese

**Passatelli in Brodo**
Parmesan Dumplings, Chicken Broth

**Ensalada Panzanella**
Tomato, Cucumber, Red Onion, Arugula, Croutons, Red Wine Vinaigrette - V

Entrées

**Gnocchi di Patate**
Potato Dumplings, Pesto, Peas, Parmesan Cheese - V

**Pollo alla Milanese**
Pan-Fried Chicken Breast, Gremolata Aioli, Haricot Vert, Olive Oil Mash

**Branzino**
Shallow Poached Alamosa Bass, Fennel Broth, Aioli, Soft Polenta with Mascarpone,
Julienne Vegetables - GF

**Porchetta**
Roast Pork Loin, Wrapped in Pancetta, Stuffed with Rosemary-Fennel Sausage,
Grilled Asparagus, Roast Carrot, Olive Oil Mash - GF

Desserts

**Cannoli**
House Made Pastry Stuffed with Sweet Ricotta - V

**Zabaglione**
Marsala Custard, Fresh Seasonal Berries - V, GF

**Affogato al Caffe**
Vanilla Ice Cream “Drowned” in Espresso, Biscotti, Whipped Cream - V