



The complicated
simplicity of Italian food

2020 RESTAURANT WEEK DINNER MENU

(March 1 – March 6)

Three courses \$48

Per Cominciare

(Choice of)

La Migliore Selezione di Salumi e Formaggi

Hand cut Salami & Cheese served with fresh & dried fruit, nuts, honeyed figs,
homemade giardiniera, imported Italian preserves & mustard

Zuppa Di Aragosta con Tortino di Aragosta e Polpa di Granchio

Homemade fresh Maine lobster bisque topped with
Fresh Maine lobster & Jumbo lump crab cake & fried fava beans

Burrata di Tartufo alla Caprese (GF/V)

Imported Black Truffle Burrata, imported Prosciutto Toscano, Ugly tomatoes, roasted peppers,
shaved Parmigiano Reggiano, truffle balsamic drizzle

Insalata di Cavoletti (GF/V)

Shaved miniature brussels sprout salad tossed with toasted hazelnuts, crispy guanciale,
truffle Parmigiano vinaigrette, Westfield goat cheese croquettes

Piatti Unici

(Choice of)

Cavatelli con Salsiccia

Homemade Cavatelli infused with broccoli rabe, baked with San Marzano tomato sauce
with a touch of milk, hot & sweet sausage, shaved Ricotta Salata

Chitarra alla Bolognese

Meatless Bolognese slow cooked with San Marzano tomato finished with a touch of milk,
whipped Ricotta tossed with fresh chitarra pasta

Risotto alla Pescatore Fra Diavolo

Imported Carnaroli rice risotto tossed with spicy San Marzano tomato sauce, fresh Maine lobster,
Lump crab & rock shrimp topped with espresso dusted Diver sea scallops

Uccelletti di Vitello ai Funghi

Grass fed veal medallions rolled with ground veal, Porcini mushrooms, spices,
Truffle sauce mini mushrooms, potatoes, sautéed baby spinach

Salmone al Pistacchio e Farrotto (GF)

Black & white sesame crusted wild King salmon, puree of pistachio sauce served
with organic farrotto & baby vegetables

Capesante alla Giuda

Honey & habanero glazed Diver sea scallops served over fava bean puree & purple Peruvian mashed potatoes

Dolce

Chef's choice