



SoNo Restaurant Week

Appetizers

'The Real' Mozzarella & Basil Pizzette

mini pizza fired in the wood burning oven topped with mozzarella di bufala, whole basil leaves, parmesan, crushed garlic & tomatoes

Luscious Pumpkin Risotto

roasted baby pumpkin filled with creamy pumpkin and fall spiced risotto sprinkled with fried sage and topped with a dollop of amoretti cookie-sage-honey infused crème fraîche

Steakhouse Style Salad Chopped

crisp iceberg lettuce sprayed with red wine vinaigrette chopped with thick cut bacon, crispy onions, traditional marinated tomatoes and feta topped with a slab of bacon

Entrées

Ricotta Gnocchi Bolognese

Light and fluffy 'kisses from angels' tossed with classic ragu alla Bolognese made with beef, pork, and veal, finished with shaved basil and parmesan

Peanut Butter and Jelly Trout

Pan-roasted Idaho brook trout sprayed with concord grape reduction and topped with mixed nut-corn-red-onion succotash, served with luscious whipped potatoes and fried grapes

Slow and Low Short Rib

Boneless braised short rib of beef simmered in the pomegranate-orange-ginger 'braising love', with whipped ginger scented carrots, charred baby brussels, and crisp leeks

Desserts

Hot Chocolate 'Soufflé' Cake

crushed and whole raspberries, whipped cream, and a scoop of vanilla bean gelato

Layers of mascarpone cream and lady fingers, whipped cream, and chocolate covered espresso beans

Doughnut Muffin

Warm buttery muffin drenched in cinnamon and sugar, with a cider-brandy-caramel 'dunk'

\$29.99