

Saturday October 25th

ANTIPASTI

Roasted Red Beets french beans, walnuts, goat cheese, reduced balsamid	16.00
Vegetable Caponata assorted roasted chopped vegetables, pine nuts, sweet pepper vinaigrette	16.00
Roasted Honeynut Squash arugula, pecans, aged bleu cheese, balsamic	16.00
Imported Burrata eggplant, cherry tomatoes, roasted peppers, basil pes	20.00 to
Tuna Tartare avocado, cucumber, roasted pepper crostini, dijon	24.00
PASTA	
Rigatoni all'Amatriciana guanciale, onions, plum tomatoes, pecorino	27.00
Butternut Squash Ravioli gorgonzola fonduta, roasted almonds, amaretti	27.00
ENTREE	
ENTREE Saffron and Scallops Risotto	30.00
	30.00 35.00
Saffron and Scallops Risotto Chicken Milanese	
Saffron and Scallops Risotto Chicken Milanese arugula salad, cherry tomatoes, red onions Pan Seared Duck Breast	35.00
Saffron and Scallops Risotto Chicken Milanese arugula salad, cherry tomatoes, red onions Pan Seared Duck Breast port wine and cranberry sauce Grilled Rack of Lamb	35.00 36.00
Saffron and Scallops Risotto Chicken Milanese arugula salad, cherry tomatoes, red onions Pan Seared Duck Breast port wine and cranberry sauce Grilled Rack of Lamb roasted potatoes, sautéed spinach, rosemary Cotoletta Emiliana pork chop cutlet topped with prosciutto,	35.00 36.00 52.00

