

PASTA : POMODORO®

WINTER SEASONAL MENU

+ APPETIZERS

ZUPPA CAVOLFIORE

puree of roasted cauliflower with pancetta and pieces of roasted artichoke, served with parmesan garlic bread

POLPETTE D'AGNELLO

sicilian spiced lamb meatballs with pistachios and raisins in a spicy mint-infused tomato sauce with shaved pecorino over spaghetti

+ ENTRÉES

BRODETTO DI PESCE

pacific rock fish, P.E.I. mussels, manila clams, calamari and gulf shrimp in a light tomato broth with parmesan garlic bread

COSTOLETTE BRASATE

boneless short ribs braised in red wine, fresh herbs and topped with gremolata served over creamy polenta

+ SIDES

CAVOLFIORE ARROSTO

pan roasted cauliflower with anchovies, fresh garlic, chili flakes and capers

+ DOLCE

BUDINO AL LIMONE

traditional italian baked lemon pudding with whipped sour cream

PLEASE ASK YOUR SERVER ABOUT OUR CURRENT WINE AND BEER OFFERINGS.

+ PREZZO FISSO

CHEF INSPIRED TASTING MENU

FIRST COURSE

ZUPPA CAVOLFIORE *or*
POLPETTE D'AGNELLO

SECOND COURSE

BRODETTO DI PESCE *or*
COSTOLETTE BRASATE

THIRD COURSE

BUDINO AL LIMONE

ADD A QUARTINO OF WHITE WINE

ADD A QUARTINO OF RED WINE
