



Restaurant Week
"Prezzo Fisso"

Antipasti

Cream of Fall Soup
Roasted Root Vegetable and Squash Soup

Insalata di Arugula
Organic Arugula, Pickled Onions, Hazelnuts, Parmigiano,
Herb Vinaigrette

Cesaré
Romaine Hearts, IL Bistro Classic Dressing,
Garlic Croutons, Shaved Parmigiano-Reggiano

Entrata

Rigatoni Bolognese
House Made Rigatoni Pasta, Ground Veal & Lamb Ragù,
Red Wine, Rosemary, Pecorino-Romano

Ravioli ai Funghi
Mushroom Ravioli, Roasted Wild Mushrooms in Hazelnut
Cream

Grilled Salmon
Skin-on Grilled Salmon, Mascarpone garlic mash potatoes
and Seasonal Vegetables

Braised Short Ribs
Creamy Polenta and Wilted Spinach

Dolci

Tiramisu
Lady Fingers, Sweet Mascarpone, Madeira,
Espresso & Cocoa

Sorbet & Gelato
Choice of Gelato or Sorbetto

Red OR White Wine Pairing \$40 bottle
Scaia Corvina OR Vermentino



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