



**RESTAURANT WEEK  
TASTING MENU**

*\$60 Per Person  
Donating \$6 Per Menu Sold*

**ANTIPASTI**

**\*Caesar Salad**

*Baby Gems, Fresh Herbs, Anchovy*

**HOUSEMADE PASTA**

**Casarecce**

*Seasonal Tomatoes, Garlic, Calabrian Pepper*

**FROM THE WOOD FIRE**

*choose one*

**Sea Bream**

*Lemon, Capers, Wild Greens*

**\*Piedmontese Flat Iron Steak**

*Bone Marrow Gremolata, Roasted Garlic*

*Mains will come with Chef's selection of Contorni*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*