

RESTAURANT WEEK 2010
MONDAY – FRIDAY, JANUARY 25- 29 AND FEBRUARY 1- 5

LUNCH - \$24.07

PRIMI

Roasted Autumn VEGETABLES
with Robiola Sformato, Dandelion Greens & Truffled Hazelnut Dressing

or

PASTA e FAGIOLI

Hearty Soup of White Beans, Pasta & Breadcrumbs with Tuscan Cabbage Marmellata

or

Warm COTECHINO

Pork & Garlic Sausage, Umbrian Lentil Vinaigrette & Dried Fruit Mostarda

SECONDI

SALMON with Watercress Salad

Grilled Filet of Organic Salmon Served with Sautéed Shallots,
Chestnuts, Truffles & Trumpets

or

GARGANELLI Bolognese

Hand-Made Quill-Shaped Spinach Pasta, Served with Mario's Favorite Sauce:
A stew of Veal, Pork, Tomato & Parmigiano-Reggiano

or

PORK *ARISTA* with Sunchoke

Slow-Roasted Loin of Heritage USA Berkshire Pork with Sauté of Sunchokes
Grilled Prosciutto & Lambrusco Conserva

DOLCI

Butterscotch SEMIFREDDO

Preserved Melon Agrumata, Crumbled Sbrisolona, & Milk Jam

or

TARTUFO al Caffé

Dark Chocolate, Sant Eustachio Coffee,
& Candied Lemon

or

Spina Rossa Polenta BUDINO

with Huckleberry Marmellata & Vanilla Gelato

ACCOMPANYING WINE PAIRING

\$24.07

**After Restaurant Week, please join us year round,
Monday through Friday, for our three course
\$29 Prix Fixe Lunch Menu.**