



BALTIMORE RESTAURANT WEEK

35 PER PERSON INCLUDES ONE EACH FROM ANTIPASTI, SECONDI & DOLCI
ADD PAIRED WINES WITH THE FIRST TWO COURSES FOR A TOTAL OF 55 PER PERSON

ANTIPASTI CHOICE OF ONE

Local Heirloom Tomato Salad, Genovese Basil Pesto, Taggiasche Olives, Garrino Mousse

Mortadella di Bologna, Roasted Garlic & House-Made Ricotta Bruschetta
Pickled Local Cucumber & Onions

Crispy Anson Mills Polenta, Peperonata, Marjoram

Sardinian-Style Pasta e Fagioli Soup, Ceci, Zucchini, Tomato, Saffron Chicken Broth

SECONDI CHOICE OF ONE

Tagliatelle, Lamb Shoulder Ragù, Calabrian Chilies, Mint, Pecorino Toscano Cheese

Grilled Bronzino, Local Green Beans, Peas, Cotton Candy Onions
Richfield Farm Cherry Tomatoes, Fresh Corn Polenta

Braised Veal Shoulder, Toasted Hazelnuts, Golden Beets, Fava Beans, Crispy Sage, Potato Purée

Lasagna: Mushroom Ragù, Roasted Eggplant, Marjoram, Roasted Garlic Fonduta

DOLCI CHOICE OF ONE

Torta della Nonna, Vanilla Custard, Pine Nuts, Summer Berries

Baba Napoletano, Mascarpone Filling, Orange Reduction

Hazelnut Rosemary Torta, Dark Chocolate, Strawberry & Rosemary Sauce, Olive Oil Gelato