

# Baltimore Restaurant Week

3 Course Dinner Menu

\$45 per person

## ANTIPASTI

MELANZANE RIPIENE

SLICES OF EGGPLANT ROLLED UP STUFFED WITH BLEND OF TREE CHEESES  
DOP SAN MARZANO TOMATO SAUCE / PARMIGIANO REGGIANO

POLPETTE E RICOTTA

HOUSE-MADE MEATBALLS / DOP FRESH RICOTTA /  
HOUSE-MADE WOOD FIRE BREAD / DOP SAN MARZANO TOMATO SAUCE /  
PARMIGIANO REGGIANO

BRUSCHETTA AI FUNGHI DI BOSCO

GRILLED ITALIAN BREAD / SAUTEED WILD MUSHROOMS /  
SPECK (ITALIAN SMOKED HAM) / CREAMY GORGONZOLA TRUFFLE SAUCE /  
SHAVED PARMIGIANO REGGIANO

## PRIMI PIATTI

SEAFOOD MAREBALLA

JUMBO SHRIMP / SEA SCALLOPS / CREAMY PARMIGIANO REGGIANO SAUCE /  
MARYLAND CRABMEAT / HOUSE-MADE FETTUCINE PASTA

SACCHETTI AI FICHI

GORGONZOLA + PEAR STUFFED HOUSE-MADE PASTA POCKETS /  
GORGONZOLA FONDUE SAUCE / TOPPED WITH TRUFFLE OIL & DRIED FIGS

PAPPARDELLE BOLOGNESE

HOUSE-MADE WIDE PASTA / SLOW COOKED CREAMY BOLOGNESE SAUCE /  
BASIL / SHAVED PARMIGIANO REGGIANO

## DOLCE

TIRAMISU SCOMPOSTO

TABLE SIDE TRADITIONAL TIRAMISU / ESPRESSO / MASCARPONE /  
SAVOIARDI / COCOA POWDER

TOASTED ALMOND CAKE

COMBINATION OF SPONGE CAKE LIGHTLY SOAKED IN AMARETTO SYRUP /  
MASCARPONE / CRUSHED AMARETTINI COOKIES / ROASTED ALMONDS

GELATO & SORBETTO

CHOCOLATE / HAZELNUT / PISTACHIO / STRAWBERRY / VANILLA /  
LEMON SORBET

*Facci* 

RISTORANTE • WOOD FIRE PIZZA • WINE BAR

\* Tax & Gratuity not included