



Restaurant Week 3-Course \$45 Prix Fixe

Appetizers

~please choose one~

Timballo

Eggplant parmesan timbale

Polpettine

Meatballs in tomato & basil sauce

Burrata

Burrata, roasted peppers, black olives, fresh basil

Tartare di salmone

Salmon tartar, bread cream, escarole cream, gin tonic gelatin, olive powder

Insalata di Cesare

Salvatore's Caesar Salad

Insalata di rucola

Arugula salad with pears and pecorino cheese

Crema di zucca

Pumpkin soup, burnt almonds, carob syrup

Entrées

~please choose one~

Tonnarelli cacio e pepe

Homemade tonnarelli tossed in pecorino cheese & whole black peppercorns

Fettuccine Rosse

Red Fettuccine: beets & mint, gorgonzola fondue, baked dry ricotta

Orecchiette

Orecchiette with broccoli rabe, crumbled sausage, shaved pecorino

Calamarata

Mezzi paccheri with seafood, kidney bean purée, caramelized mussels

Salmone

Salmon filet with grilled leeks, coconut & lime sauce, spicy avocado mousse

Pollo

Chicken milanese with potato mille-feuilles, taleggio & truffle fondu

Desserts

~please choose one~

Tiramisù: Amaretto tiramisù with apricot sauce & espresso Italian ice

Spuma: White chocolate foam, passion fruit, chocolate cookie powder

Cannoli: Deconstructed cannoli