

**GENERAL MANAGER**  
Eileen Vaughn

# il piatto

**EXECUTIVE CHEF**  
Lina Nicolai

**Restaurant Week Dinner Menu \$40**  
whole table must participate

## *Antipasti*

### **PERA IN CAMICIA**

Poached Pear, Radicchio, Toasted Walnuts, Goat Cheese, Balsamic Dressing (V,GF)

### **POLPETTE**

Beef Meatballs, Tomato Sauce

### **PORTOBELLO**

Creamy Gorgonzola Cheese Sauce (V,GF)

### **ARANCINI**

Fried Risotto Balls Stuffed w/ Mozzarella, Served with a Tomato-Cream Sauce (V)

### **ARUGULA SALAD**

Lemon Zest and Olive Oil (V, GF)

### **CAESAR SALAD**

House-Made Dressing and Croutons

## *Entree*

\*Gluten Free Pasta Available Upon Request\*

### **FETTUCINE BOLOGNESE**

Beef Ragu

### **RIGATONI ALLA JULIANA**

Pork Cream Ragu with Truffle Oil

### **MALTAGLIATI AL FUNGHI**

Flat Pasta, Truffle-Infused Ricotta, Assorted Mushroom Sauce (V)

### **LINGUINE POMODORO**

San Marzano Tomato Sauce (V, Vegan)

### **MELANZANE PARMIGIANO**

Eggplant Parmesan, San Marzano Tomato Sauce (V)

### **POLLO MILANESE**

Breaded Chicken Breast w/ Arugula Salad and Parmesan

### **POLLO PARMIGIANO**

Served with Linguine Pomodoro +\$5

### **SALMONE IN PADELLA**

Mashed Potatoes, Seasonal Vegetables, Salmoriglio Sauce (GF)

### **COSTOLETTE D'AGNELLO**

Pan-Seared Lamb Chops with Basil Chimichurri, Mashed Potatoes and Seasonal Vegetables + \$10

### **PESCE AL CARTOCCIO**

White Fish Baked with Zucchini, Onion, Clams, Mussels, Cherry Tomato, White Wine (GF) +\$10

# il piatto

## *Dessert*

### **LIMONCELLO PANNA COTTA**

Limoncello-Infused, Egg-Free Custard

### **CHOCOLATE MOUSSE**

Dark Chocolate Mousse

### **ITALIAN CHEESECAKE**

Italian Cheese Blend and Amaretto Cookies

### **ICE CREAM OR SORBET**

Seasonal Flavors

## *Wine Specials*

**HOUSE RED \$35**

**HOUSE WHITE \$35**

**HOUSE SPARKLING \$35**

**HOUSE ROSE \$35**

V- Vegetarian | GF- Gluten Free | Vegan

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS\*