



TAVOLA ITALIANA

## Restaurant Week Menu

*\$55 per Person*

### Antipasti

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#### **TOMATO & MUSHROOM SOUP (vg)**

Oyster mushrooms, sweet tomatoes, cream fresh basil and croutons

#### **BRESAOLA (gf)**

Cured beef carpaccio, arugula, grana padana and EVOO

#### **SALMON CRUDO**

Spice-cured Scottish salmon, arugula, scarpaccia zucchini tart

### Portata Principale

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#### **PAPPARDELLE BOLOGNESE**

Red wine pappardelle, slow-braised ground veal and beef

#### **GNOCCHI D'ANATRA\***

Sauté duck breast, sweet potato gnocchi, sage brown butter,  
tart cherry marsala compote

#### **PESCE SPADA ALLA GHIOTTA (gf)**

Baked swordfish roulades artichoke, spinach, garlic, parsley pecorino,  
raisin, pine nuts, butternut squash and eggplant ragu

### Dolce

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#### **LIMONCELLO TIRAMISU (gf)**

Biscuit dipped in house made cream de limoncello  
mascarpone cream, white chocolate

#### **CHOCOLATE CANNOLI**

Chocolate covered cannoli with strawberry, vanilla ricotta

#### **PISTACCIO PROFITEROLS**

Crispy hollow Choux pastry balls, pistachio gelato, chocolate sauce

*\*Menu items subject to change, based on availability. Dine-In Only.*