

\$29 TWO-COURSE MENU

per person

ANTIPASTI | choice of one

INSALATA VERDE Profound Farm Greens, Soft Herbs, White Balsamic Vinaigrette

SPIEDINI MISTI Chef's Selection of Grilled Skewers

ARANCINI Carnaroli Rice, Spring Peas, Pecorino Romano Zerto, Scamorza

PIATTI | choice of one

RAGÙ RUSTICO Lumache, Beef And Pork Ragù, Parmigiano Reggiano® DOP

POLLO AFFUMICATO Smoked and Scorched Half Chicken, Chicory Salad, Rosemary

TROTA ALLA BRACE Butterflied and Grilled Rainbow Trout, Salsa Verde, Charred Lemon

FORNELLO PUGLIESE | \$30

per person | minimum of two

Selection of grilled Puglia-style skewers served with roasted potatoes, slow cooked in charcoal and finished with sea salt and extra virgin olive oil

Wagyu Skirt Steak with Crispy Baguette // Housemade Sausage // Herb-Marinated Chicken Wings and Thighs // Bombetta with Rovagnati Mortadella and Provolone // Bombetta with Spicy Salame and Provolone

Please inform your server of any allergies or dietary restrictions. / *The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

E A T A L Y
RESTAURANT FEST
March 25-April 10



WINES BY THE GLASS

SPUMANTI | BUBBLES

PROSECCO Tullia / Veneto	10
BOLLE CORSARE Carolina Gatti / Veneto	10
PROSECCO VALDOBBIADENE La Gioiosa / Veneto	12
PROSECCO ROSE La Gioiosa / Veneto	13

BIANCHI | WHITES

SOAVE Brigaldara / Veneto	10
VITIANO Falesco / Umbria	10
CHARDONNAY Mandarossa / Sicilia	10
LUGANA Ca Dei frati / Lombardia	13
VERDICCHIO Umani Ronchi / Marche	14

ROSSI | REDS

NEGROAMARO Contrade / Puglia	10
CABERNET SAUVIGNON 3L Sant'Elena / Friuli	10
VALPOLICELLA Brigaldara / Veneto	11
BRUNELLO DI MONTALCINO Ridolfi / Toscana	20
BAROLO Miraflore / Piemonte	25

ROSATO | ROSÈ

ROSATO Zaccagnini / Abruzzo	10
ROSATO Scaia / Veneto	10
ROSÈ Planeta / Sicilia	10

\$25 CARAFE COCKTAILS

INVIDIA DI RISERVA Silver Star Vodka, Martini Rossi Ambrato, Cucumber

LUSSURIA E PASSIONE Teeling Whiskey, Luxardo Bitter Bianco,
Passion Fruit, Punt e Mes