

EAT ALY

# RESTAURANT FEST

March 4-20 • Like you've never experienced it before

## \$19 TASTING MENU

PER PERSON

### ANTIPASTI CHOOSE ONE

#### Gnocchetti Fritti

*Crispy housemade potato gnocchi, Fulvi® Pecorino Romano DOP, black pepper*

#### Insalata Mista

*Mixed baby greens, shaved spring vegetables, roasted shallot vinaigrette*

#### Bruschetta con Caponata

*Mutti tomato, eggplant, Sicilian capers, golden raisin*

### PIATTI CHOOSE ONE

#### Cozze al Limone

*P.E.I. mussels, lemon, onion, parsley, white wine, grilled housemade bread*

#### Orecchiette con Cime di Rapa e Acciughe

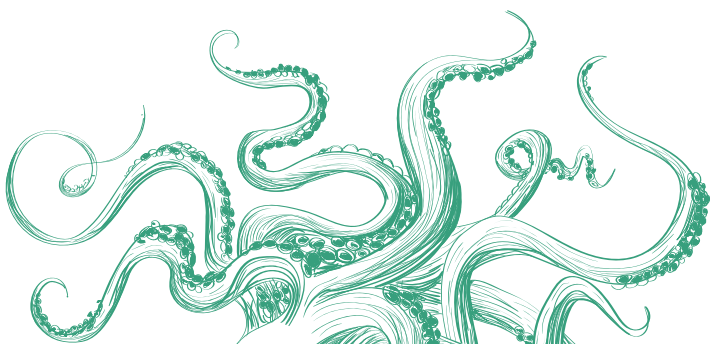
*Afeltra orecchiette pasta, broccoli rabe, Armatore anchovies, garlic, chili, lemon, breadcrumbs*

#### Scaloppine di Razza

*Crispy skate wing, sauteed broccoli rabe, Sicilian capers, lemon butter*

#### Salmone +10

*Ora King Salmon, roasted cauliflower, kale purée, lemon marmellata*



# \$10 WINES BY THE GLASS

## SPUMANTE SPARKLING

Prosecco NV  
Flor | Veneto

## BIANCO WHITE

Briccotondo Arneis Piemonte DOC  
Fontanafredda | Piemonte

## ROSATO ROSÉ

Rosato di Refosco 2019  
Bastianich | Friuli-Venezia Giulia

## ROSSO RED

Briccotondo Barbera Piemonte DOC  
Fontanafredda | Piemonte

## \$25 CARAFE COCKTAILS

SERVES 2-3

### Sole Italiano

*Wild Turkey Bourbon, Amaro, Natalie's Blood Orange Juice, Cheeky Cocktails Demerara, Soda Water*

### Fiori nel Cielo

*Hibiscus-Infused Skyy Vodka, Falernum Liqueur, Lime, Prosecco*

### Tramonto di Primavera

*Espolòn Blanco Tequila, Campari, Grapefruit, Lemon, Lime, Simple Syrup, Soda Water*