

# EATALY RESTAURANT FEST



OCTOBER 15-31



## 2-COURSE PRIX FIXE MENU \$25

### ANTIPASTI *choice of one*

#### INSALATA DI RADICCHIO E PERE

Radicchio, Pears, Walnuts, Aceto Balsamico Villa Manodori

#### BRUSCHETTA CON CACHI

Housemade Rustic Bread, Lone Star Goat Cheese, Persimmon

#### SALUMI E FORMAGGI

Salame Finocchiona and Housemade Mozzarella

### PRIMI *choice of one*

#### RIGATONI AL RAGÙ DI CINGHIALE

Wild Boar Ragu, Fall Spices, Parmigiano Reggiano DOP

#### RICCIARELLI ALLA TRAPANESE

Cherry Tomato, Almond, Basil, Pecorino Romano Zerto

#### CASERECCE AL RAGÙ DI RICCIOLA

Amberjack Ragu, Mutti Tomato, Taggiasca Olives, Capers, Oregano, Calabrian Chili, Extra Virgin Olive Oil

#### **BLACK TRUFFLE SUPPLEMENT +10/3 grams**

Urbani Fresh Black Truffles, shaved tableside onto one dish

*Revered as the ultimate culinary indulgence, fresh Italian truffles are available for only a few months each year. Our truffles come fresh from the ground, thanks to our partners at Urbani Truffles, and are being offered at a special price as part of Restaurant Fest.*

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**\$29 WINE BOTTLES** *750ml bottles*

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## SPUMANTE

Il Fresca, Villa Sandi, *Veneto*

## ROSATO

Calanica Rosato, Duca di Salaparuta 2020, *Sicilia*

## BIANCHI

Pinot Grigio, Delle Venezie, *Veneto*

Chardonnay, Tormaresca, *Puglia*

Vermentino, Doga della Clavule, *Toscana*

## ROSSI

Aglianico, Manimurci 2018, *Campania*

Corvina, Scaia 2018, *Veneto*

Barbera D'Asti, Cantine Povero 2020, *Piemonte*

Primitivo, Li Veli Orion 2018, *Puglia*

Chianti Montespertoli, Castello Sonnino 2017, *Toscana*