

Pane e Vino

SUMMER RESTAURANT WEEK MENU

\$34.95 PER PERSON PRE-FIXE

APPETIZER

(Choice of one)

Fiori di Zucca con Ricotta

Fried Zucchini Flowers Stuffed with Basil Ricotta

Caprese Classica

Imported Mozzarella di Bufala and Heirloom Tomatoes

Scamorza Infornata con Speck dell'Alto Adige

Baked Scamorza Cheese with Speck

Insalata di Bietole Arrosto

Roasted Beets, Baby Wild Arugula, Candied Walnuts, Goat Cheese Vinaigrette

ENTRÉE

(Choice of one)

Pesce del Giorno alla Griglia

Grilled Fish of the day, lemon, capers, olive oil served with Black Risotto

Cannelloni alle Punte di Manzo

Short Rib Cannelloni Topped with Local Ricotta

Risotto Primavera allo Zafferano

Saffron Risotto with Summer Vegetable Medley

Costoletta di Maiale

Center Cut Pork Chop with Fig Demi Glaze, Gnocchi in a Brown Butter, Romanesco

Tagliata di Manzo

Hanger Steak with Rucola Salad

IL DOLCE

(choice of one)

Tiramisu Fatto in Casa

House made Tiramisu Ladyfingers, Espresso, Sweet Mascarpone, Whipped Cream

Cannoli Siciliani

Filled with Ricotta and Pistachio

Consuming raw or undercooked meat can increase your risk of food borne illness.

All items are gluten free except ones that are marked with a *