

Risotto Fall Restaurant Week

\$32.95 Three course Dinner

Wine pairing for each course + \$25

Antipasti

Please Choose One

Bruschetta

Butter nut & pumpkin, goat cheese, basil oil

Butternut squash soup

Secondi

Please Choose One

Pumpkin Risotto

sage leaf, gorgonzola

Pork Ossa Bucca

braised pork shank, wine reduction, creamy polenta

Lamb Bolognese

orecchiette, lamb ragu, whipped ricotta, fresh mint

Dolce

Apple Bread Pudding