

Restaurant Week
Summer 2009: Lunch Menu



modern italian cuisine

· PRIMI ·

gnocchi de ricotta e spinaci gratinata
ricotta and spinach gnocchi topped with a browned crust

insalata panzanella
country bread, heirloom tomatoes, buffalo mozzarella,
fresh basil, roasted peppers, olives, red onion and balsamic vinaigrette

minestra fredda della carota
chilled spiced carrot soup topped with rosemary crème fraiche

· SECONDI ·

polpetta con il marsala
meatballs in marsala served over crushed cauliflower

pizza alla pescatora
pizza composed with mussels, shrimp, clams and anchovies
with tomato sauce and mozzarella

cavatelli con asparago e pomodoro secco
cavatelli pasta with grilled asparagus and oven-roasted tomatoes

salmoni crostosi del basilica
roasted salmon with a basil crust, artichoke and a tomato stew

· I DOLCE ·

selection of sorbeti or gelato

orange-flavored risotto pudding

\$20.09 per person (not including beverages, tax or gratuity)

Executive Chef Laurent Chosset

for parties of six or more, an 18% gratuity will be added

*consuming raw or undercooked meat, eggs, and/or fish may increase your risk of food-borne illness

Restaurant Week
Summer 2009: Dinner Menu



modern italian cuisine

· PRIMI ·

gnocchi de ricotta e spinaci gratinata
ricotta and spinach gnocchi topped with a browned crust

gamberetto e macedonia di estate
shrimp and summer fruit salad

minestra fredda della carota
chilled spiced carrot soup topped with rosemary crème fraiche

· SECONDI ·

bistecca di fianco cotta
marinated and grilled flank steak served with d'amico eggplant parmesan

chenella di pesce
rockfish mousse with a shellfish bisque and aromatic rice

risotto del cuoco unico
citrus risotto tossed with leeks and crab
finished with triple cream and parmesan cheese

salmoni crostosi del basilica
roasted salmon with a basil crust, artichoke and a tomato stew

· I DOLCE ·

selection of sorbeti or gelato

chocolate torte

chef's cobbler topped with mascarpone gelato

\$35.09 per person (not including beverages, tax or gratuity)

Executive Chef Laurent Chosset

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