



New Haven Restaurant Week

3-Course Dinner: \$55 per person

Reservations are recommended

Appetisers: Choose One

Steak Tartare

Hand-cut beef tenderloin with piquillo pepper sauce, capers, and shallots, served with seasoned chips

Cold Bean Salad

A mix of spring beans seasoned with Italian vinaigrette and feta cheese

Mussels n' Bianco

White style sauce cooked with pancetta, hot cherry peppers, and with potato fritte

Burrata Salad

Served with wood fired peaches, heirloom tomatoes, and crispy prosciutto

Wood Fired Eggplant

Topped with whipped goat cheese and finished with red pepper harissa and puffed quinoa

Green Goddess Salad

Romaine hearts in an herb forward dressing and complete with croutons, crispy pecorino, radish, and chives

Heirloom Tomato Miscela

Heirloom tomatoes sliced thin with house-made ricotta cheese, shaved parmigiano, and micro herbs

Crostini Mushroom

Creamy ricotta spread over sourdough and served with new age inspired mushrooms atop

Entrees: Choose One

Corn Agnolotti Pasta

Sweet corn-filled pasta with silky corn pudding, corn velouté, and mini popcorn

Caramelle Pasta

Sweet potato-filled "Candy" pasta with sage brown butter, smoked speck, and shaved Parmigiano

Lasagnette Pasta

Delicate pasta layered with ricotta béchamel, spicy sausage ragù, burrata filling, and tomato powder

Gnocchi 'Nduja Pasta

With a spicy 'nduja sauce with dehydrated tomatoes, fried sage, black garlic puffed rice, and grated Parmigiano

Spinach Fettuccine Pasta

Creamy avocado pesto with pistachios, lemon thyme, and fresh basil

Pork Chop Parmigiano

Crispy pork chop with vodka sauce, burrata, crispy speck, and fresh basil

Steel Head Trout

Served with white bean hummus, chimichurri, truffle pea sauce, and a pea shoot & tendril salad

Brick Oven Chicken

Half chicken roasted over live fire with citrus suco, gem lettuce, radish, jalapeños, and housemade Italian hot sauce

New Age Inspired Chicken Picatta

Breaded chicken with a modern take including lemon, fried capers, and baby arugula salad

Dessert: Choose One

Pistacchio Stracciatella Gelato

Topped with smoked maldon salt, olive oil, and toasted marshmallow

Basque Cheesecake

caramelized Basque-style cheesecake served with blueberry compote and a cloud of frozen whipped cream

Tiramisu Moderna

Starts with a layer of lady finger sponge, next mascarpone cream and finished with chocolate powder

36 Month Aged Comte Cheese

Shaved and paired with honey gelato, honeycomb, and crisp oat vine