



2026 WINTER RESTAURANT WEEK

Monday, January 19 – Sunday, January 25

Enjoy a special lunch menu · \$35 per person

CHOICE OF APPETIZERS

CALAMARI ALLA GRIGLIA

GRILLED CALAMARI, FAVA BEAN PURÉE, SALMORIGLIO SAUCE

INSALATA DI RADICCHIO E MELE

RADICCHIO AND ENDIVE, PINK LADY APPLES, GOAT-MILK FETA, CARAMELIZED WALNUTS, BALSAMIC VINAIGRETTE

MELANZANE ALLA PARMIGIANA

CLASSIC EGGPLANT PARMIGIANA WITH TOMATO SAUCE, BASIL, AND PARMIGIANO REGGIANO

ZUPPA DI FAGIOLI

HEARTY BEAN AND VEGETABLE SOUP, CROUTONS, AGED PROVOLONE

CHOICE OF ENTRÉES

GUANCE DI VITELLO BRASATE

SLOW-BRAISED VEAL CHEEKS, SOFT POLENTA, GREMOLATA

TORTELLONI MODENESI

TORTELLONI FILLED WITH VEAL, CHICKEN, AND PROSCIUTTO, WILD MUSHROOMS, VEAL REDUCTION

FILETTO DI BRANZINO DEL MEDITERRANEO

MEDITERRANEAN SEA BASS FILLET, ESCAROLE WITH OLIVES, SAFFRON-FENNEL SAUCE

CANDELE ALLA NORMA

CANDELA PASTA, EGGPLANT, MAIDA TOMATOES, BASIL, AGED RICOTTA SALATA

CHOICE OF DESSERTS

TIRAMISÙ

MASCARPONE CREAM, ESPRESSO AND MARSALA SOAKED LADYFINGERS

TORTA DI RICOTTA E PERE

RICOTTA AND PEAR CHEESECAKE, AMARETTO, COOKIE AND HAZELNUT CRUMBLE, FRUIT COMPOTE

