

alpharetta restaurant week

\$50 PLUS TAX & GRATUITY

Starters

ROASTED CAULIFLOWER SOUP
House made ciabatta croutons, truffe oil

SEASONAL BURRATA
Roasted acorn squash, pomegranate seeds,
arugula, aged balsamic

BRAISED PORK BELLY
Parsnip puree, sherry Jus

Entrees

CHICKEN SCALLOPINI
Chicken breast, lemon, capers, kalamata olives,
tomatoes, spinach, house made ravioli

VEAL OSSO BUCCO
Braised bone in shank, root vegetables, veal jus

BRANZINO
European bass, polenta cake, rainbow carrots, tomato jam

Dolci del Cielo

APPLE BROWN BUTTER TART
Creme fraiche ice cream

VINNY'S TIRAMISU
Shaved chocolate, espresso sponge cake, mascarpone



ON WINDWARD