

ITALIAN FOOD & WINE

ALPHARETTA RESTUARANT WEEK MARCH 3RD-9TH, 2024

DINNER MENU \$50 PER PERSON Available for Dine In Only

FIRST COURSE

ARUGULA- fennel, shaved partigiano, toasted pine nuts, lemon vinaigrette

MUSSEL-nduja, heirloom grape tomatoes, focaccia

SECOND COURSE

RADIATORE- pork sugo, stracciatella

PORK MILANESE- broccoli rabe, polenta

SALMON "A LA PUNTANESCA" - fennel puree

THIRD COURSE

CITRUS PAVLOVA- mascarpone cream, citrus salad

FLOURLESS CHOCOLATE CAKEred wine hibiscus sauce, dark chocolate sorbet