



alpharetta restaurant week

CENA

\$55 EXCLUDES TAX & GRATUITY

Antipasto

CHOOSE ONE

ZUPPA

corn lobster bisque, crème fraiche

RAVIOLO AL UOVO

ricotta egg-yolk filled raviolo, romanesco, crispy prosciutto

CALAMARI

lightly fried, salt, pepper, saffron aioli

POMODORI MOZZARELLE

heirloom tomato, mozzarella, mixed greens, red onions,
prosciutto, balsamic, e.v.o.o.

WINE PAIRING (\$8 ADDITIONAL)

prosecco brut bianco or prosecco brut rosé

Portate Principali

CHOOSE ONE

SCALOPPINE DI POLLO

scallopini of chicken, spinach-ricotta ravioli, capers,
lemon butter, artichokes, kalamata olives, tomatoes

PASTA AI FUNGHI

pappardelle pasta, roasted mixed mushrooms,
burrata cheese, lemon butter, shaved truffles

VITELLO ALLA PARMIGIANA

breaded veal scallopini, spinach, fettucine alfredo,
mozzarella, tomatoes

BRANZINO

mediterranean bass, parsnip puree, baby carrots, puttanesca sauce

WINE PAIRING (\$12 ADDITIONAL)

soave, veneto, italy
sangiovese, mendocino, california

Dolci del Cielo

CHOOSE ONE

TIRAMISU

sponge cake, espresso, mascarpone

CROSTATA DI STAGIONE

seasonal fruit, brown butter tart, coconut sorbet

DESSERT WINE (\$10 ADDITIONAL)

passito sangrantino, umbria, italy