RESTAURANT MONTH
WINTER SESSION
JAN 16TH - FEB 28TH

3 Course Dinner Menu $45
Monday to Friday
3 Course Dinner Menu $60
Saturday
All guests at the table must participate in the RW Menu

APPETIZER
(choice of)

Insalata di rucola e radicchio
Baby arugula, radicchio, shaved apples, pamesan cheese, house dressing

Caprese salad
Heirloom tomatoes, fresh mozzarella, basil
Add Parma prosciutto $6

Croquette di baccala in salsa tartufata
Cod fish & potato croquetta, pecorino cheese, black pepper, black truffle tartufata sauce

Polpettine al pomodoro
Veal meatballs, tomato sauce, grated parmesan chee

Carpaccio di salmone
Thinlty sliced row salmon carpaccio, shaved fennels, arugula, orange segment, citrus dressing

Add $6
Cavolfiore al cacio e pepe
Roasted cauliflower head, cacio & pepe fondue, black truffle sauce

MAIN COURSE
(Choice of)

Tonnarelli caio e pepe
House-made tonarelli pasta, pecorino Romano, coarse black pepper

Scialatelli all'arrabiata
Fresh scialatelli, spicy cherry tomato sauce, basil
Add shrimp $8

Pappardelle al ragu' di agnello
House-made ribbon pasta, tomato braised lamb shank
House-made classic lasagna Bolognese, bechamel, tomato sauce

Risotto ai funghi e salsa tartufata
Mixed wild mushrooms, shallots, black truffle sauce, parmesan cheese

Gnocchi al ragu di brasato di manzo
House-made gnocchi, braised short rib ragu'

Trancio di Salmone
Organic salmon, roasted baby heirloom carrots, sauteed spinach, olive tapenade, carrots puree'

Cotoletta di pollo e melenzane
Panko crusted chicken "Milanese", sauteed eggplant with cherry tomato sauce & basil

Extra $10
Brasato di manzo in salsa di vino rosso
Red wine braised short rib, saffron risotto

DESSERT

Tiramisu
Espresso coffee, lady finger, mascarpone cheese

Torta Caprese
Flourless and almond chocolate cake, vanilla ice cream

Cannoli Sicicliani
Crispy shell, sheep ricotta cheese