

Greater Cincinnati Restaurant Week

Appetizer

Arugula Salad

Balsamic glaze, gorgonzola, walnuts, and dried figs

Burrata

Almond pesto and roasted tomato crostini

Potato Gnocchi

Pancetta, peas and sage butter

Entrée

Grilled Pork Chop

Boursin-mustard cream sauce, mushrooms, prosciutto, roasted cauliflower, and polenta

Seared Yellowfin Tuna

Lemon-herb vinaigrette, capers, arugula, and pepperonata

Crab and Fettucine

Mushrooms, butter, parmesan, arugula and pangrattato

Dessert

Budino di Panettone

Bread pudding with dark caramel sauce, Marsala soaked raisins and whipped cream

Tiramisu

Savoardi cookies layered with fresh cream, espresso, mascarpone cheese, chocolate and zabaglione

Crème Brulee

With fresh raspberries

36.00 per person

No Substitutions

*Consuming raw or undercooked meats, poultry, shellfish and seafood may increase your risk for foodborne illness