

CRAFTED ITALIA

restaurant week

saturday, april 20 - sunday, april 28 | \$45 per person

aperitivo

bruschetta heirloom tomato / basil / balsamic / mozzarella / prosciutto /
toasted baguette

aperol spritz - aperol, prosecco, orange 13

- or -

antipasto chopped marinated artichokes / cherry tomato / salumi / olives /
ciliegine mozzarella / red onion / garlic croutons / roasted garlic balsamic
vinaigrette

Terlato, Friuli, Italy - Pinot Grigio 13

secondi

wild mushroom pizzette wild mushroom / caramelized onion / rosemary
cream / mozzarella / petit herb salad / aged balsamic reduction

Boen, Russian River Valley, California 12

- or -

fettuccini bolognese tomato meat sauce / grana padano / basil / black
pepper ricotta

Vietti "Perbacco", Lange D.O.C, Italy - Nebbiolo 20

dolce

tiramisu

- or -

limoncello crème brûlée