

MODENA

RESTAURANT WEEK

3 Course Dinner \$35

PRIMI

POLPETTE

Beef, Pork & Veal Meatballs, Parmesan Polenta, Dandelion Greens

CITRUS CURED SALMON "RAVIOLO"

Lemon Whipped Mascarpone, Breakfast Radish, Squid Ink Tuille, Pickled Chilis

WATERMELON GAZPACHO

"Toy Box" Tomatoes, Pane Fritto, Lemon Oil, Cinnamon Mint

ARUGULA SALAD

Aged Pecorino, Picked Herbs, Meyer Lemon Vinaigrette, Toasted Pistachios

HEIRLOOM TOMATO SALAD

Stracciatella Di Bufala, Basil Oil, Balsamic Caviar, Dehydrated Olive Oil

CHICKEN LIVER MOUSSE

Cocoa Nib Granola, Vanilla-Onion Jam, Smoked Sea Salt, Blueberry-Walnut Tuille

SECONDI

AQUERELLO RISOTTO

San Marzano Tomatoes, Purple Basil, Buffalo Mozzarella, Fattoria Olive Oil

"BARBER II" WHOLE WHEAT TAGLIATELLE

Beef, Pork & Veal Bolognese, "24 Month" Parmesan

TORTELLINI EN BRODO

Pheasant Leg Confit, Sheeps Milk Ricotta, Smoked Parmesan Dashi

OLIVE OIL POACHED ICELANDIC COD

Littleneck Clams, Fennel Confit, Pee Wee Potatoes, Preserved Lemon, Brodo Di Basilico

WOOD GRILLED POINT JUDITH CALAMARI

Blood Orange, Arugula, Shaved Fennel, Caramelized Lemon, Salsa Verde

WOOD FIRE ROASTED AMISH CHICKEN

Artichoke "Scafata" Roasted Tomatoes, Castelvetrano Olives, Cipollini Onions, Grilled Garlic Scapes

DOLCI

BUDINO

Bittersweet Chocolate, Vanilla Chantilly Cream, Bing Cherries

FIG & LEMON TART

Lemon Curd, Hazelnut Praline, Brown Butter Crumble

YOGURT PANNA COTTA

Earth and Eats Farm Peaches, Lemon Basil, Charred Meringues

APRICOT CROSTATA

Apricot Conserve, Toasted Pistachio, Whipped Mascarpone

TIRAMISU

Traditional Tiramisu, Chocolate Soil, Coffee Cremeux