

MODENA

RESTAURANT WEEK

4 Course Dinner \$55

PRIMI

POLPETTE

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

CITRUS CURED SALMON "RAVIOLO"

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

WOOD FIRE GRILLED OCTOPUS

Purple Potatoes, Dried Moroccan Olives, Green Garbanzo Hummus

TUNA CRUDO

Blood Orange, Castelvetro Olives, Lemon Oil, Sea Salt

HEIRLOOM TOMATO SALAD

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

PROSCIUTTO DI PARMA

Local Heirloom Melon, Arugula, Lemon Basil, Sicilian Olive Oil

PASTA

AQUERELLO RISOTTO

San Marzano Tomatoes, Purple Basil, Mozzarella di Bufala, Fattoria Olive Oil

"BARBER II" WHOLE WHEAT TAGLIATELLE

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

POTATO GNOCCHI AL TARTUFO

Truffle Butter, Chanterelle Mushrooms, Pecorino Di Fossa

TORTELLINI EN BRODO

Pheasant Leg Confit, Sheeps Milk Ricotta, Smoked Parmesan Dashi

SECONDI

CHARCOAL GRILLED YELLOWFIN TUNA

Braised Fennel, Taggiasca Olives, Capers, Puttanesca Condiment

BRODETTO

Branzino, Shrimp, Littleneck Clams, Calamari, Fregola Sarda, Roasted Tomatoes, Lobster Broth

SHENANDOAH LAMB LOIN

Fairy Tale Eggplant "Caponata", Cipollini Agrodolce, Black Garlic

FILET OF BEEF

Yellow Finn Potato Puree, Maitake Mushrooms, Charred Spring Onions, Truffle-Marsala Jus

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

TIRAMISU

Traditional Tiramisu, Chocolate Soil, Coffee Cremeux

APRICOT CROSTATA

Apricot Conserve, Toasted Pistachio, Whipped Mascarpone