

ASHEVILLE RESTAURANT WEEK

Three Course Meal \$35

FIRST COURSE

Choose one

Arancini

Three Fried Mozzarella & Risotto balls Served with Sherry Tomato Cream Sauce, Pecorino Romano & Balsamic Reduction

Burrata D'Astoria

Fresh Mozzarella with a Creamy Center Served with Sun Dried Tomatoes, Roasted Garlic, Basil, Roasted Artichoke, Pesto, Balsamic Reduction & Crackers

Grilled Florentine Raviolo

Single Spinach & Ricotta blend Raviolo on a bed of Arugula with Pecorino Romano & Balsamic Reduction

SECOND COURSE

Choose one

Shrimp Basilica

Shrimp Sautéed in a delicate White Wine Sauce with Lemon, Roasted Garlic & Roasted Red Peppers over House-made Spaghetti

Fig & Goat Cheese Flat bread

Gluten Free Sweet Potato Crust with Roasted Garlic Oil Base, Prosciutto, Goat Cheese, Mozzarella, Fresh Basil & Sherry Marinated Calimyrna Figs

Lasagna

Trio of Ground Veal, Beef & Pork, Ricotta, Provolone & Mozzarella topped with House Marinara

Vegan Lasagna

Beyond Meat Bolognese, House-made Almond Ricotta & House Marinara

DESSERT

Choose one

Sorbetto

Tiramisu

Chocolate Dipped Cannoli