

Restaurant Week

2024

\$40 per person*

choose one per course:

Course I

Fogliame

warm seasonal roasted vegetables, crispy brussels, salsa verde (ve) (gs)

Calamari

panko-fried calamari, tomato sauce, lemon zest, arugula (gs)

Burrata

fresh mozzarella with creamy center, lavash crackers, artisan evoo, aged balsamic, flaked salt, cracked pepper, torn basil leaf (gs)

Course II

Lasagna or Vegan Lasagna (v) (gs)

veal, beef and pork, ricotta, provolone and mozzarella,
OR almond ricotta and beyond bolognese with our house marinara

Gemelli Pasta

paprika pasta, lamb sausage, broccolini, lamb-anchovy butter,
grana padano (gs)

Truffle Mushroom Risotto

chef-selected mushrooms, thyme, truffle oil, grana padano, shallots (v)

Course III

Cannoli

crispy pastry shell with sweet ricotta filling (v)

Vegan Espresso Date Torte

100% plant-based, raw, small batch torte with coconut, dates,
coffee, almonds, cashews, & buckwheat. Naturally free of gluten
& refined sugar (ve) (gs)

Tiramisu

delicious family recipe, several generations in the making (v) (gs)

(ve) vegan (v) vegetarian (gs) gluten-sensitive (gs) gluten-sensitive option

*Gratuity Not Included


GEMELLI
BY
STRADA ITALIANO