

Restaurant Week

Choose one from each course
\$40 per person

COURSE I

Burrata GFO

fresh mozzarella with a creamy center, fire-roasted vegetables, olives, evoo, ciabatta

Arancini GF

three fried mozzarella and risotto balls, sherry-tomato cream sauce, pecorino romano, balsamic reduction

Caesar Salad GF

chopped romaine hearts, house-made caesar dressing, parmesan crisps

COURSE II

Lasagna / Vegan Lasagna GF V

ground veal, beef, and pork, ricotta, provolone, mozzarella, plum tomato sauce OR gluten-free pasta, beyond meat bolognese, house-made almond ricotta, spinach, plum tomato sauce, vegan mozzarella

Gemelli alla Vodka

gemelli, vodka sauce, wilted spinach, pecorino romano

Truffle e Formaggio Ravioli

wild local mushrooms, frico chips, grana, fresh herbs

COURSE III

Gelato GF V

oat milk-based vegan dark chocolate prepared by our neighbors, asheville chocolate

Flourless Chocolate Torte GF

pure chocolate decadence topped with macerated strawberries

Tiramisu* GFO

a traditional Cerrato family recipe, several generations in the making

gluten-free GF gluten-free option GFO vegan V vegan option VO

Please note: a **4% Kitchen Appreciation service charge** will be added to all checks, and will be passed entirely along to kitchen staff. **We will gladly remove this charge upon request.**

*These Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please disclose any food related allergies/intolerances to your server so that we may accommodate.