

SPECIAL FALL MENU

\$ 49.00

APPETIZER

CHOICE OF:

MISSION FIGS WITH GORGONZOLA DOLCE

OR

ZUPPA DI CARCIOFI

FRESH ARTICHOKE SOUP TOPPED WITH GRATED PECORINO CHEESE

MID COURSE

GRILLED POLENTA WITH SAUTEED WILD MUSHROOMS

GRILLED POLENTA ON A BED OF MELTED FONTINA CHEESE TOPPED WITH SAUTÉED WILD MUSHROOMS

MAIN COURSE

CHOICE OF:

BRAISED NEW ZEALAND LAMB SHANKS

BRAISED LAMB SHANK SERVED IN THEIR BROTH WITH FREGOLA SARDA

OR

*BUTTERNUT SQUASH RAVIOLI WITH A LIGHT BUTTER -
PARMESAN SAUCE*

DESSERT CHOICE

ASSORTED HOME MADE GELATO

OR

WARM APPLE STRUDEL SERVED WITH VANILLA ICE CREAM