



CRA RESTAURANT WEEK MENU 2010

OCTOBER 4 - OCTOBER 10, 2010

1ST

PASTA E FAGIOLI

2ND

BRACCIOLE

Grappa soaked raisins, braised Swiss chard, pine nuts,
Grana Padano, creamy polenta, caramelized onion tomato ragu

– OR –

HOUSE MADE RICOTTA BASIL GNOCCHI

Smoked prosciutto, braised
fennel, white truffle-parmesan cream

DESSERT

APPLE CROSTATA

Tahitian Vanilla gelato

\$ 20.10 PER PERSON

BEVERAGES, TAX AND GRATUITY EXCLUDED