



## **Taste of the Suburbs – 2018**

*October 8<sup>th</sup> – October 14<sup>th</sup>*

**Three Courses \$30.18**

### **PRIMI**

(choice of one)

#### **Arrancini al Telefono**

Fried risotto arrancini stuffed with fontina, basil aioli

#### **Burrata**

Wood fired delicata squash, pickled beets, mustard seed, saba

### **SECONDO**

(choice of one)

#### **Bucatini all Amatriciana**

Guanciale, plum tomatoes, soft onions, Calabrian chili, pecorino Locatelli

#### **Pork Osso Buco**

San Marzano braised pork shank, white polenta, parsnip chips

#### **Bronzed Arctic Char**

Swiss chard, apple farro, pomegranate, blood orange syrup

### **DOLCE**

(choice of one)

#### **Apple Crisp**

Served warm, vanilla gelato

#### **Cannoli**

Orange scented ricotta filling, powdered sugar

### **VINO**

The following bottles of wine are available for \$20.18 each

**Pinot Grigio, Montefresco**

**Prosecco, Primatera**

**Merlot, Scarbolo**

**Chardonnay, Carpazo**

*~Not available for takeout~  
~Please no sharing or substitutions~*