



OCTOBER 1-6

First Course

ROASTED BEET SALAD

Fried goat cheese, shaved Brussels sprouts, toasted pistachio, white balsamic vinaigrette

PUMPKIN ARANCINI

Amatriciana sauce, pancetta

BUTTERNUT SQUASH RISOTTO

Seared scallop, mascarpone, brown butter crumble, fried sage

Second Course

PORK CHOP MILANESE

Pickled plums, ricotta salata

BRAISED SHORT RIB

Mascarpone polenta, roasted autumn squashes, toasted pumpkin seeds

STROZZAPRETI BOLOGNESE

Herb ricotta

Third Course

MAPLE MASCARPONE CANNOLI

PUMPKIN BREAD PUDDING

\$40.23

Capriccio

All Courses Choice of One