

# Winter Feast 2017

## Lunch

\$26

### APPETIZER

[a choice of]

#### Butternut Squash Soup

pumpkin seed, sage, espresso bread, pecorino

#### Misticanza

young lettuce, fennel, celery, herbs, aged red wine vinaigrette

#### Olives

chili, rosemary, garlic

### ENTREE

[a choice of]

#### FABBRICA burger & polenta frites

PEI grass fed beef, antipasto, arugula, provolone, lemon aioli, crispy genoa

#### Ricotta Gnocchi

house tomato sauce, basil, burrata

#### Chicken Cacciatore

braised leg, tomato, mushroom, olive, yellow pepper, creamy polenta

### DESSERT

[a choice of]

#### Cannoli

ricotta, pistachio, chocolate

#### Tiramisu

espresso, mascarpone, savoiardi, cocoa

#### Pavlova

rhubarb, strawberry, basil, balsamic

## Dinner

\$40

### APPETIZER

[a choice of]

#### Burrata

pickled figs, walnut pesto, roasted grapes, crostini

#### Salumi e Formaggi

Chef's selection of house cured meats, cheese, accompaniments

#### Misticanza

young lettuce, fennel, celery, herbs, aged red wine vinaigrette

### ENTREE

[a choice of]

#### Boneless Short Rib Steak

carrot and horseradish puree, radish, chermoula

#### Roasted ½ Chicken

house made red wine vinegar, brodo, rosemary, red potato

#### Risotto

Hen of the woods mushroom, celery and root, parm, black truffle

### DESSERT

[a choice of]

#### Cannoli

ricotta, pistachio, chocolate

#### Tiramisu

espresso, mascarpone, savoiardi, cocoa

#### Pavlova

rhubarb, strawberry, basil, balsamic