



Italian Adventure Series:

BASILICATA

MATERA & SURROUNDINGS

February 3-9, 2019

\$35 for four courses



FAGOTTINI

oven-baked, phyllo-wrapped escarole & goat cheese “packages”, pignoli, ripe olives, sundried tomatoes, tomato butter



FAGIOLI

ceci & cannellini, fresh artichokes, kale, cucumber, limoncello vinaigrette



CAVATELLI ALLA BOSCAIOLA

hand rolled pasta, pulled duck leg, mushrooms & fennel



BEEF SHORT RIB

slow-cooked, golden potatoes with thyme & lemon, “peperoni cruschi”, capers, parsley, sea salt



ADD DOLCE FOR \$5

SFOGLIATINE DI CREMA

puff pastry, vanilla custard, marzipan, macerated strawberries & raspberries