



MONDAY, JULY 18 – SUNDAY, JULY 31, 2016

# RESTAURANT WEEK

## Dinner Menu

Nightly 4:00pm-Close

Three-Course Tasting Menu...39

Wine Tasting Pairing...20

### To begin, choose from:

**Vitello Tonnato** Roasted, Chilled & Sliced Veal, Genoa Tuna-Caper Aioli, Micro Rainbow Greens, Shaved Parmesan

WINE: PINOT GRIGIO COLLIO, BORGOCONVENTI, '13

**Insalata di Barbabietole** Red & Golden Beets, Mixed Organic Greens, Asparagus, Belgium Endive, Walnuts, Gorgonzola Cheese

WINE: PROSECCO BRUT, VALDO

**Burrata alla Caprese** Housemade Burrata Cheese, Heirloom Tomato, Basil Oil (add Parma Prosciutto \$2)

WINE: PROSECCO BRUT, VALDO

**Schiacciata con Salsiccia Peperoni e Burrata** Italian Flatbread: Sausage, Roasted Peppers, Caramelized Onions, Housemade Burrata Cheese

WINE: FUME' BLANC, DRY CREEK VINEYARD, '15



### Followed by choice of:

**Risotto alla Milanese con Midollo** Saffron-Parmesan Risotto, Roasted Bone Marrow

WINE: CHIANTI CLASSICO RISERVA, MONSANTO, '12

**Bucatini alla Carbonara con Aragosta** Bucatini Pasta, Maine Lobster, Asparagus, Organic Farm Egg, Guanciale, Pecorino Romano (add \$8)

WINE: MERLOT, BORTOLUZZI, '12

**Tagliatelle alla Bolognese** Egg Fettuccine, Bolognese Creekstone Farm All-Natural Angus Meat Sauce

WINE: MERITAGE, CRYPTIC, '13

**Branzino alla Livornese** Pan-Roasted Mediterranean Bass, Roasted Cherry Tomato, Caper Berry, Onion, Fresh Basil (add \$5)

WINE: CHARDONNAY, CHATEAU ST. JEAN, '13

**Pesce in Crosta di Sale** Salt Baked Wild Chilean Sea Bass (MSC Certified, Environmentally Sustainable), Sautéed Julienne Vegetables, Clown Potato (add \$10)

WINE: PINOT NOIR, MACMURRAY, '13

**Costolette d'Agnello Scottadito con Fichi** Grilled New Zealand Lamb Chops, Black Mission Figs, Balsamic Reduction, Grilled Polenta, Sautéed Spinach (add \$10)

WINE: CABERNET, BUEHLER VINEYARDS, '13

**Tagliata di Bue al Gorgonzola** Grilled & Sliced All-Natural Creekstone New York Steak, Caramelized Onions, Gorgonzola Sauce, Roasted Potatoes (add \$8)

WINE: SUPER TUSCAN, LUCENTE, '12



### Finally, a sweet choice of:

**Profiteroles** Housemade Pastry Puffs Stuffed with Vanilla Gelato, Warm Chocolate Sauce, Caramelized Almonds

**Tiramisú** Lady Fingers, Espresso, Mascarpone Cream, Cappuccino Sauce

**Panna Cotta** Traditional Vanilla Custard, Strawberry Sauce

WINE: MOSCATO D'ASTI, MICHELE CHIARLO "NIVOLE," '14

For our Dine LA menu, produce sourced from the Santa Monica Farmers' Market: micro greens from Maggie's, spinach from Coleman, heirloom tomatoes and cherry tomatoes from Wong, peppers from Garcia, asparagus from Carpenter, eggs from Lily's, spinach from Thao and fingerling potatoes from Weiser Farms.