



**Claremont Restaurant Week
January 16-29, 2017**

**DINNER MENU 2
(\$32.00 per person plus tax and gratuity)**

**antipasto/ appetizer
choice of**

calamaretti

calamari, shrimp, lightly fried served with a side of arrabbiata tomato sauce.

carpaccio classico

raw beef tenderloin thinly sliced and topped with shaved parmesan cheese, capers, arugula, extra virgin olive oil and lemon.

**secondi/main course.
choice of**

gnocchi zafferano gamberetti capesante

homemade potato dumplings prepared with a creamy saffron sauce, shrimp, scallops.

stufato di guanciaie

slow braised pork cheek served with wild mushrooms risotto.

dolce/dessert

tiramisu'

lady fingers soaked in espresso coffee and rum with mascarpone cheese and cream

**Pair this menu with our house wine for \$7 a glass
(chardonnay, merlot, cabernet sauvignon Lodi county CA)**