



MARYLAND RESTAURANT WEEK

35 PER PERSON INCLUDES ONE EACH FROM ANTIPASTI, SECONDI & DOLCI

ADD PAIRED WINES FOR A TOTAL OF 55 PER PERSON

ANTIPASTI : CHOICE OF ONE

Crispy Polenta, Roasted Tomato & Mushroom Salad, Parmigiano Fonduta

FORLÌ SANGIOVESE, GIOVANNA MADONIA "TENENTINO" 2018

Bresaola: Air Dried Beef with Red Wine & Black Pepper, Honeycrisp Apple Slaw, Chili, Radish, Mint

FRIULI PINOT GRIGIO, COLUTTA 2019

Grilled Radicchio Salad, Candied Walnuts, Gorgonzola Dolce, Roasted Apple, Balsamic Vinegar

LAMBRUSCO DI MODENA, CANTINA DI SORBARA "IL DUOMO" NV

Shrimp & Fennel Bisque, Roasted Fennel, Sweet Pepper and Zucchini Relish, Basil and Lemon Oils

VERMENTINO DI SARDEGNA, PALA "I FIORI" 2018

SECONDI : CHOICE OF ONE

Gnocchi, Maitake Mushrooms, Roasted Tomato & Shallots, Tuscan Kale

FORLÌ SANGIOVESE, GIOVANNA MADONIA "TENENTINO" 2018

Grilled Bronzino, Butternut Squash Purée

Local Peppers Simmered in Red Wine, Lemon Butter Sauce

VERDICCHIO DEI CASTELLI DI JESI CLASSICO SUPERIORE, SARTARELLI "TRALIVIO" 2018

Rigatoni with Slow Roasted Lamb Leg Ragú, Fig Mostarda

VALPOLICELLA RIPASSO CLASSICO SUPERIORE, GAMBA "CAMPEDEL" 2016

Rabbit Leg Cacciatore: Braised with Peppers, Fennel, Mushrooms & Tomato

Served Over Creamy Polenta

ROSSO DI MONTALCINO, IL POGGIONE 2017

DOLCI : CHOICE OF ONE

Local Honeycrisp Apple Crostata with Rosemary, Chantilly, Caramel

Caramelia Chocolate Budino with Chantilly, Chocolate Crunch