

INTERNATIONAL RESTAURANTWEEKMENU

EXCESSBAGGAGE

Small Plates → each selection at additional \$5

Croccantini

↗ Crisped Ceci and Fava Beans

Olivi

↑ Mediterranean Olives

Pollo Pata'

Galletto Liver Crostini ↖

BOARDINGPASS

- Zuppa in Edicola** → a freshly prepared market driven soup
- Misticanza** ← wild field greens and winter herbs tossed in citrus olive oil
- Romana** → crunchy romaine lettuce and treviso in honeyed vinaigrette
- Polenta Polpetta** ← herbed polenta balls baked in basil pesto
- Pasticcio** → referee spaghetti formata cooked in lobster besciamella

TAKEOFF

- Ravioli Verde** → artisan spring pea filling in braised endive buroso with pancetta
- Gemelli** ← hugging pasta in wild boar ragout with funghetti and ricotta salata
- Pollo al Matone** → brick pressed chicken over polenta and grilled scallions in natural sugo
- Lombo** ← pork filetto with long hot pepper and fingerlings in balsamic vincotto
- Salmona** → salmon filet over potato peperonata with pestled black olive tapenata

LANDING

- Zappola** → zuppa signature pastry dough fritters with triple dipping sauces
- Bacione** ← warm flourless chocolate kiss with mint gelato
- Semifreddo** → riesling wine zabaglione custard pistachio nut
- Tiramisu** ← espresso drowned biscotti with whipped mascarpone layers
- Pannacotta** → flan styled cooked crema with honey balsamic blue berries