



*Brandywine Valley Restaurant Week*  
*3 courses \$35*

*First*

**Tomato Bisque**

*Made with both fresh local and Italian San Marzano topped with a fontina crouton*

**Baked Ricotta**

*Light and airy ricotta, seasoned with roasted garlic. Served with crostini*

**Spinach and Beets**

*With Goat cheese mousse, toasted almonds and red onion*

**Tuna Tartare**

*seasoned raw Saku, Avocado, tobiko & wonton crisps*

*Second*

**Linguine alle Cozze "e i suoi amici"**

*Fresh mussels with shrimp and crab steamed in light tomato broth with garlic and chorizo*

**Tortellini**

*Fresh pasta rolled with mortadella ham and ricotta in a sun-dried tomato and cream sauce*

**Pollo alla Alitalia**

*Grilled "airline" chicken breast with lemon shallot vinaigrette over saffron risotto*

**Salmon**

*Crispy skin pan roasted over sautéed zucchini, and quinoa with leek butter, spikes of tomato marmelata*

**All Day braised Short Rib**

*Served over hand-rolled gnocchi in gorgonzola cream sauce*

*Sweets*

**Tiramisu**

*House made Marsala and Espresso laced mousse*

**Torta di Limone al Miracolo**

*"Impossibly" light lemon cake with mascarpone cream*

**Frutta Fresca**

*Fresh berries with Grand Marnier Cream*