

January 22 - February 4, 2016

Lunch \$22

Please select one from each course

Antipasti

Escarole White Bean Soup

Tuscan Style sausage

Or

Insalata alle Mele

Endives, arugula, Michigan apple, warm bacon vinaigrette

Secondi

Agnolotti Pera

Gorgonzola Ravioli, mascarpone cream, pistachio,

Or

Pollo

Wood grilled chicken breast, roasted fennel, fig balsamic demi

Dolce

Tiramisu

**The Restaurant Week menu is designed for each guest to enjoy individually;
regular restaurant menu items may be ordered in addition.*

***Beverages, tax and gratuity not included.*

January 22 - February 4, 2016

Dinner \$33

Celebrating Risotto

Please select one from each course

Antipasti

Escarole White Bean Soup

Tuscan Style sausage

Or

Insalata alle mele

Endives, arugula, Michigan apple, warm bacon vinaigrette

Second Course

*Tuscany features Acquerello aged carnaroli rice in its classic
preparation of these dishes*

Risotto alla Parmigiana e verdure

Roasted vegetable, Parmigiano risotto

Or

Risotto Short Rib

Four cheese risotto topped with braised beef short rib

Or

Risotto Lobster

Shell fish stock and lobster medallions

Third Course

Tiramisu

Or

Crème Brule

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Chicago Restaurant Week is produced by Choose Chicago.

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