

# Marzo Pazzo

“Crazy March”

\$35 set menu | March 1<sup>st</sup> - 31<sup>st</sup>

## Antipasto

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### Minestrone

mixed vegetable, light tomato broth

OR

### Gamberi in Camicia

in Camicia seared shrimp wrapped in prosciutto drizzle of aged balsamic

OR

### Polpette

veal & beef meatballs, ricotta, tomato

## To Continue

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### Gnocchi al Pomodoro

san marzano tomato, fresh basil

OR

### Vitello Saltinbocca

veal served with sage and prosciutto, mash potato, green beans

OR

### Salmone

pan seared salmon, swiss chard  
cherry tomato, heirloom carrots

## Sweet Endings

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### Bittersweet Chocolate Torte

Chocolate torte nutella ice cream

### Mattonella di Ricotta

ricotta cake, spiced apple jam, fresh berries

### Tiramisu

savoardi, coffee, marscarpone