

Villa Barone

Restaurant Week

3 courses for \$35 per person

Appetizers and Salads

(choose 1)

Tuscan Bean salad Frisee Lettuce, shaved fennel, arugula shaved grana in a red wine vinaigrette with fresh herbs

Baby Kale, Craisins, pumpkin seeds, golden beets with goat cheese, limoncello vinaigrette

Mixed Greens, sliced honeycrisp apples, candied walnuts, gorgonzola, apple cider vinaigrette

Stracciatella- the creamy center of the burrata, Tomato confit, blasamic pearls, grilled sourdough

Roasted Brussels Sprouts, crisp speck, truffle pecorino cream, fig balsamic glaze

Fried Roman Artichokes, fontina cream, lemon zest

Entrees

(Choose 1)

Pancetta wrapped chicken breast, dolce gorgonzola cream, peas, charred broccolini

Fresh orechiette, porchetta Romana, sauteed broccoli rabe, shaved pecorino Romano

Paccheri Pasta with a wild mushroom ragu, shaved Parmigiano Reggiano

Roasted pork tenderloin, butternut squash in a port wine sauce, with truffle potato croquettes

Squid Ink Spaghetti, mussels, clams and cannellini. Cherry tomato Marinara (add \$5)

Desserts

(Choose 1)

Homemade Tiramisu, Creme Brulee Cake, Cannoli

**Prices and menu items subject to change based on availability of ingredients