

## **SPECIALS**

### **MARCH 20, 2018**

<b>CAULIFLOWER &amp; LEEK SOUP</b> CANNELLINI BEANS, ARUGULA PESTO	<b>8</b>
<b>MARINATED FETA AL FORNO</b> BAKED ROSEMARY SICILIAN FLATBREAD, OLIVES	<b>10</b>
<b>SEARED POLENTA</b> SLOW COOKED GREENS, TOMATO, PARMIGIANO	<b>9</b>
<b>DEVEILED EGGS</b> TUNA CONSERVA, ANCHOVY, CAPER, MEYER LEMON AIOLI	<b>9</b>
<b>CALAMARI ALLA PIASTRA</b> CANNELLINI BEANS, BROCCOLI PUREE, CALABRIAN CHILI VINAIGRETTE	<b>11</b>
<b>ROASTED BROCCOLI</b> ROMESCO, RICOTTA SALATA	<b>9</b>
<b>CAULIFLOWER &amp; LEEK GRATINATO</b> HERBED POTATOES, PARMIGIANO FONDATA	<b>9</b>
<b>PICI AMATRICIANA</b> HOUSE GUANCIALE, TOMATO, CHILI FLAKES, PECORINO	<b>12 18</b>
<b>PAN SEARED COD</b> FAGIOLI PUREE, CAPERS, BABY SPINACH, BLACK GARLIC VINAIGRETTE	<b>22</b>
<b>CHIANTI BRAISED PORK SHOULDER</b> BRAISED CABBAGE & LEEKS, PARMIGIANO POLENTA	<b>23</b>