



Saratoga Restaurant Week
November 3rd to 9th
3 Courses for \$35

APPETIZER

Select One

INSALATA AUTUNNO

Kale, drunken cranberries, julienned apples,
candied hazelnut crumble, goat cheese,
maple-cider vinaigrette (V)

BURRATA

Whipped burrata, wood-fired beets,
spiced butternut squash, arugula, pepitas,
honey-balsamic glaze, garlic-parmesan focaccia (V)

TUSCAN PASTA FAGIOLI

Braised pork belly, white beans, tomato, kale, ditalini pasta

ENTREE

Select One

RIGATONI VEGETALI

Rigatoni, shaved Brussels sprouts,
butternut squash, maple-sage butter (V)

MARGHERITA PIZZA

Crushed tomato sauce,
fresh mozzarella cheese, fresh basil (V)

BRASATO AL BAROLO

Braised beef, red wine risotto, green beans,
roasted tomato demi glace

POLLO BALSAMICO

Parmesan crusted chicken cutlet, arugula,
basil pesto, wood-fired honey balsamic tomatoes,
served with roasted potatoes and vegetables

DOLCI

Select One

BUDINO AL CIOCCOLATO

Milk chocolate custard, white chocolate chips

PUMPKIN SPICED CRÈME BRÛLÉE

Whipped cream, hazelnut crumble

V = Vegetarian / G = Gluten-Free

*No substitutions, please. Cannot be combined with any other offers,
promotions or discounts. Not available for parties of seven or more.*