



# SARATOGA RESTAURANT WEEK NOV 4<sup>TH</sup> - NOV 10<sup>TH</sup> | 3 COURSES FOR \$35

## ANTIPASTI

*Select One*

### INSALATA AUTUNNO

Kale, Apple Chips, Candied Pecans,  
Goat Cheese, Black Cherry Vinaigrette (V/G)

### BURRATA FONDUE

Wood-fired Burrata Fondue, Roasted Garlic  
Bourbon Caramelized Onions, Focaccia (V)

### FIG & APPLE FLATBREAD

Goat Cheese, Black Mission Figs, Gala Apple, Arugula (V)

## SECONDI

*Select One*

### VEGETALI FARFALLE

Farfalle, Brussels Sprouts, Tri-Color Bell Peppers,  
Garlic, Red Pepper Flake, Basil, Crushed Tomato Sauce (V)

### PORK CHEEK FETTUCCHINE

Fettuccine, Red Wine Braised Pork Cheeks,  
Smoked Tomato Sauce, Fresh Mozzarella, Truffle

### GRILLED SWORDFISH

Grilled Swordfish, Roasted Garlic & Parmesan Risotto,  
Green Beans, Artichoke, Heirloom Cherry Tomatoes

### STEAK

Broiled 6oz Sirloin, Wild Mushroom Demi Glacé,  
Served With Roasted Potato & Vegetables (G)

## DOLCI

*Select One*

### PUMPKIN CANNOLI

House-made Pumpkin Ricotta Cream, Pastry Shell

### BLACK CHERRY CRÈME BRÛLÉE

Black Cherry Custard, Caramelized Sugar

*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.*