



## Summer Restaurant Week

### Potato Croquettes

finocchiona, caciocavallo, fennel, roasted garlic

### Beet Panzanella

sourdough crouton, pine nut

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### Tjarin alla Vongole

shishito, cockles, squid ink breadcrumb

### Cavatelli

harissa pork sausage, broccoli rabe, parmigiano reggiano

2 Courses for \$45

Executive Chef Quentin Demarre

20% gratuity will be applied to parties of 6 or more.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

@bar56dumbo