

LA PASTAIA

kitchen + bar

#DTSJ Restaurant Week Prix Fixe Menu \$40 per person

1st Course

fritti | calamari, lemon; amogio sauce

'suppli al telefono' | deep fried risotto-mozzarella balls

bolognese poutine | fries, bolognese, burrata

house salad | bibb and red oak lettuces, feta, pistachios

arrosticini (3) marinated skewers of lamb

butternut squash ravioli | brown butter, sage, walnuts

2nd Course

roasted - brined half chicken | porcini jus, carrots, mashed yukon golds

pan seared salmon | toasted orzo, fennel nage, fennel frond and orange salad

pork chop | grilled; mostarda, warm farro salad

casarecce | Italian sausage, roasted cauliflower, calabrese chilis, thyme-cream broth

3rd Course

Chef's selected house-made desserts