#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