THREE COURSE DINNER

55 PER PERSON

ANTIPASTI

Shaved Apple Salad
Kale, Arugula, Brussel Sprouts, Pomegranate Balsamic, Candied Hazelnut

or

Roasted Grapes
Walnuts, Whipped Stracchino, Fig Leaves, Mache, Crispy Speck

SECONDI

Pappardelle alla Ragu Bianco
Braised Pork and Beef Ragu, Besciamella, Parmigiano Reggiano

or

Grilled Arctic Char
Brown Butter Piccata, Salsify

or

Bistro Steak "Caesar Style"
Bagna Cauda, Grilled Sweet Gem, Pane Fritto, Fontina Fonduta

DOLCE

Gelato
Vanilla Gelato, Peach Sorbetto, or a Swirl of Both

or

Fresh Baked Cookies
White Chocolate Macadamia, Lemon Glazed, Chocolate

FROM THE BAR

Rome With a View *15*
Aperol, Dry Vermouth, Watermelon, Lime

SOMMOLIER SELECTIONS

Prosecco *60*
Bisol, Crede, Valdobbiadene
Peachy, Nutty, Fresh

Vermentino *66*
Il Monticello 'Groppolo', Liguria
Lemon Zest, Ripe Peach, Saline

Grenache (Cannonau) *55*
Contini, Tonaghe, Sardinia
Cherry, Blackberry, Saline

ZERO PROOF

Watermelon Fresca *12*
Watermelon, Rosemary-Infused Lemonade, Soda

Restaurant Week Lunch!

Mon – Friday 11:30am to 3pm
**Van Ness Closed Monday Lunch*

Arlington Restaurant Week 2025

October 13-20