



Cobb Restaurant Week 2016

Tapas Tasting for Two - \$25

Course One (to share)

Salumi & Cheese Board

today's selection of local salumi and artisan cheese
and traditional accompaniments

Course Two (pick 2)

Bruschetta de Caponata

ricotta salata, saba, micro basil

Shaved Brussels Sprouts

warm bacon vinaigrette, local apples, pine nuts and grana padano

Deviled Eggs Three Ways

the spanish, the french, the italian

Arancini

Crispy sicillian rice balls, smoked mozzarella, green garlic aioli

Local Kale Salad

anchovy parmesan dressing, breadcrumbs, pecorino

Chicken Wings Al Ajillo

Preserved lemon, black pepper, calabrian chiles, parsley

White Oak Pastures Lamb Meatballs

Yogurt, Harissa, Parsley, & Preserved Lemon

Course Three (to share)

Salted Caramel Flan

orange, cinnamon, vanilla

or

Zeppoles

House made Italian doughnuts with
Red Wine Chocolate Sauce