

CAVEY'S

ITALIAN

Restaurant Week 2018

October 8th – 14th

PRIMI

select one

Tricolore salad, vegetable giardiniera, grilled herb flatbread

Ricotta calabrese, tomatoes confit, arugula pesto, grilled crostini

Minestrone di Nonna alla Genovese

My Grandmother's ravioli Piemontese (*supplement \$6*)

SECONDINI

select one

Pasta with Sunday sauce | *bracirole, meatball, rib, sausage, peppers*

Chicken cacciatore | *soft polenta, peppers, eggplant, portobello mushroom*

Native monkfish scaloppini | *local leek, corn, potato stufato*

Grilled local cauliflower | *fall vegetables, chick peas, grape confit, red onion pepper relish*

DOLCE

select one

Classic Tiramisu, chocolate fonduta

Zeppole, apple butterscotch, cider gelato

\$30.18

WINE SPECIALS

\$30.18 per bottle

Bortolotti, Processo Brut

Suavia, Soave Classico 2015

Torrebruna, Sangiovese 2015