

HVRW Spring 2025

Lunch \$29.95 Tuesday-Saturday

Dinner 39.95 Tuesday-Thursday & Sunday

Antipasti

Burrata e Caponata

Roasted eggplant caponata served with burrata.

Insalata di Noci e Miele

Mixed greens tossed in a honey vinaigrette with dried cherries, oven roasted tomato, walnuts and crumbles of goat cheese

Zucca Con Gamberi

Roasted butternut squash with shrimps and green peas and pancetta.

Secondi

Malfalde in Cartoccio

Crinkly cut ribbon pasta cooked in a tinfoil bag with fresh tomatoes, basil, pesto and mozzarella

Pizza

Wood oven cooked pizza with sun dried pepper puree, zucchini, smoked mozzarella and ricotta.

Branzino

Mediterranean sea bass pan seared with white wine, cherry tomatoes and red thinly sliced potatoes.

Pollo Con Spinaci e Prosciutto

Chicken breast sautéed with marsala wine, spinach, prosciutto and mozzarella cheese

Dolce

Cannoli

Crispy pastry dough filled with whipped sweet ricotta

Profiteroles

Custard filled cream puffs, with warm chocolate sauce

