**SIGNATURE SUNDAY FAMILY PASTA NIGHT**

**NOVEMBER 24, 2019**

Sample Menu

**first course to share**

SLOW ROASTED GARLIC

*herb infused olive oil, citrus zest, grissini bread sticks*

AUTUMN VEGETABLE PANZANELLA

*roasted beets, artichoke hearts, burratta cheese, melted leeks, house made focaccia, red wine vinaigrette*

**pastas**

*choice of*

***$30***

CACIO É PEPE

*toasted gramigna pasta, parmesan, prosciutto, fresh cracked pepper, cured egg yolk*

PUMPKIN RISOTTO

*sugar pumpkin, goat cheese, pickled delicata squash, spiced pepitas*

CAST IRON BAKED CAMPANELLE

*white campanelle pasta, house pomodoro, basil, local burrata cheese*

FRESH HERB PAPPARDELLE

*tuscan kale pesto, caramelized cauliflower, tomato conserva, toasted pine nuts*

***$40***

WEEKAPAUG INN MEATBALL

*7 oz grassfed beef meatball, house pomodoro, fresh spaghetti, gremolata, parmesan*

CAMPANELLE NERRO

*baby shrimp, scallops, calamari, lobster, oven dried tomatoes, garlic, white wine, lemon,*

*shellfish butter sauce, seasoned bread crumbs*

PORK BELLY CARAMELLE

*in pork brodo with mushroom conserva, delicata squash, calabrian chili, Hillandale Farm spinach*

BRAISED BEEF RAGU

*white campanelle pasta, short rib, red wine, baby carrot, pearl onion, celery root*

**dessert for the table**

DRIED FIG AND POLENTA CAKE

*mascarpone mousse, blood orange, ginger lace cookie*