



HVRW Menu

3/20-4/2

first course of

small plates

zuppa market fresh soup prepared

kale caesar kale leaves with croutons and shaved parmigiano

shrimp sautéed over puff pastry with vino bianco

lamb polpette lamb meatballs with mint pesto and crème fresh

Second course of HVRW

big plates

risotto with fava beans speck and a touch of mascarpone

garganelli tubular pasta with arugula pesto wild mushroom and ricotta
mahi mahi pan roasted served with eggplant caponata and natural juice

roasted organic chicken french cut with polenta and kale

petite filet sliced over whipped potato asparagus and chimichurri drizzle

third course of HVRW

sweets

strawberry cheesecake cheesecake with strawberry salsetta

panna cotta mango infused cooked cream with mango compote

tiramisu espresso soaked savoiardi whipped mascarpone

3 courses. \$29.95 lunch . \$44.95 dinner