



# HARVEST

Fresh From The Field, The Farm And The Orchard  
Three-Course Harvest Supper Menu for \$20.00

**\$18.19**

**Saratoga Restaurant Week December 2-8**

*The Harvest Supper is a celebration of what the earth yields and a symbol of the cycle of life; a cycle that begins anew each spring and culminates with the Autumn Harvest.*

## ANTIPASTI

(choose one)

### ZUCCA IN ZUPPA

Pumpkin bisque with toasted seeds and extra virgin olive oil

### RAPE E FORMAGGIO

Roasted beet Napoleon, goat cheese, arugula with tarragon vinaigrette and toasted sesame flat bread

### BRUSCHETTA CON RICOTTA

Grilled bread, ricotta, roasted cherry tomatoes, sauteed leeks

## SECONDI

(choose one)

### RAVIOLI CON ZUCCA

Butternut squash ravioli in a sage, amaretto and fontina cream sauce

### PIZZA COSI COSI

White pizza, brie, apple, arugula and balsamic reduction

### STRACOTTO DI MAIALE

Braised pork with root vegetables, parsnip purée, gremolata

### POLLO RUSTICHELLA

Pan-seared chicken breast, eggplant caponata, light tomato sauce

## DOLCI

(Choose one)

### ZEPPOLE CON MIELE

Italian sugar doughnuts served with apple cider honey

### TORTA DI CAROTA

Carrot cake with autumned spiced cream cheese

Pasta Pane Rustic Italian Bistro | 18 Park Ave | Clifton Park, NY  
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