

# House Made Pasta

EVERY  
WEDNESDAY IN  
*October*

THREE COURSE DINNER \$24

Optional Beverage Pairing \$12

PLUS TAX & GRATUITY

OCTOBER 2, 2019

**Caprese Salad**

Fresh Mozzarella, Heirloom Tomatoes,  
Shaved Red Onion, Balsamic Gastrique, EVOO

**Agnolotti**

Mystery Bay Goat Cheese, Poached Pear,  
Farm Kale, Brown Butter

**Theo's Chocolate Pot de Crème**

Whipped Fresh Cream

OCTOBER 9, 2019

**Minestrone Soup**

Cannellini Beans, Local Vegetables

**Garden Lasagna**

Zucchini, Yellow Squash, Eggplant,  
Fresh Spinach, Roasted Mushrooms,  
Ricotta, Mozzarella, Tomato Sauce

**Panna Cotta**

Blueberry Coulis

OCTOBER 16, 2019

**Panzanella Salad**

Grilled Rustic Bread, Tomatoes, Cucumbers,  
Balsamic Vinaigrette

**Grilled Wild White Shrimp Fettuccine**

Duckabush Mushrooms, Spinach,  
Pesto Cream Sauce

**Pistachio Gelato**

Maraschino Cherries,  
Chocolate Sauce

OCTOBER 23, 2019

**Italian Wedding Soup**

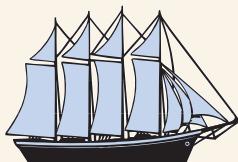
Cascioppo Sausage, Kale, Macaroni,  
Parmesan Cheese

**Nebbiolo Braised Short Rib**

Ricotta Cheese - Spinach Ravioli

**Tiramisu**

Crème Anglaise



PORT LUDLOW  
golf. marina. inn. home.