

BALTIMORE RESTAURANT WEEK

2026

Dinner \$55

First Course

(Select one)

CAESAR SALAD

Romaine, grana, crouton crumble

BURRATA

Marinated tomatoes, grilled peaches,
prosciutto, basil oil. Add bread \$3

FOCACCIA

Honey butter, seasoned olive oil

CALAMARI

Cherry peppers, chili oil, vodka sauce

BRUSCHETTA

Whipped honey marscapone, tomato, onion,
basil, Fresno chili, balsamic glaze

FONDUTA FRIES

Fonduta cheese, truffle oil, olive oil, grana,
cracked pepper

Second Course

(Select one)

SPICY SALAMI PIZZA

Red sauce, garlic confit, hot honey

CARBONARA

Pancetta, grana, cured egg

DAYBOAT SCALLOPS

Mushroom risotto, grana padano, truffle oil,
chive

RIGATONI A LA VODKA

Tomato sauce, burrata, grana padano

CHICKEN MARSALA

Mushroom medley, chive

6OZ WAGYU

Grilled broccolini, garlic mash potatoes,
bordelaise

SPICY CRAB

Crab croquette, tomato sauce, mascarpone

Third Course

(Select one)

TIRAMISU

Coffee liqueur soaked lady fingers, espresso,
mascarpone cream, dark cocoa

RED VELVET CHEESECAKE

Cookie crumble crust, strawberry coulis,
vanilla air cake

BANANAS FOSTER BREAD PUDDING

Vanilla ice cream, caramel

July 24th - August 2nd

