

RESTAURANT WEEK

\$45 per person

FIRST COURSE

MEZZE

Hummus, Baba Ghanouj, Tabouleh, Feta cheese & Olive Tapenade

LAMB SAUSAGE

oven roasted Eggplant with Labneh cheese & Harissa Sauce

TWIST CEASER SALAD

with Pecorino Cheese

SECOND COURSE

BRAISED LAMB SHANK

Slow cooked with Sardinia Couscous & Melange of Vegetables

MEDITERRANEAN OLIVE LEMON ROASTED CHICKEN

with Saffron Rice and Wilted Spinach

BRONZINI AU FOUR POTATOES LEMON CAPER

with Creamy Pea Risotto and Sauteed Vegetables

HERB AND GARLIC STRIP STEAK

with Broccoli Puree, Grilled Asparagus and Fire Roasted Tomatoes in a Mushroom Demi Glaze

DESSERT

SOUTH AMERICAN TRES LECHES

SICILIAN ALMOND CAKE

