

Restaurant week 2024

Dinner \$55



ENJOY ONE SELECTION FROM EACH COURSE

FIRST COURSE

HOUSE SALAD OR CAESAR SALAD

BURRATA

MARINATED TOMATOES, GRILLED PEACHES, PROSCIUTTO, BASIL OIL

ADD BREAD FOR \$3

BRUSCHETTA

WHIPPED HONEY MASCARPONE, TOMATO ONION, FRESNO CHILI, BALSAMIC GLAZE

SWEET POTATO

BASIL YOGURT, WALNUT CRUMBLE, HONEY, PEA SHOOTS

CARBONARA AGNOLOTTI

FRESH EGG YOLK, PARMIGIANA, PANCETTA TOPPED WITH PARMIGIANA

SECOND COURSE

PASTA

MAFALDE

VEAL RAGU, GRANA PADANO, BREAD CRUMB

SQUID INK CHITARRA

JUMBO LUMP CARB, MIDDLENECK CLAMS, WHITE

WINE, BUTTER HERBED BREAD CRUMB

PAPPARDELLA DIAVLO

LOBSTER, CALABRIAN CHILI MASCARPONE

SPAGHETTI CARBONARA

PANCETTA, PARMESAN, CURED EGG, CHIVE

MAINS

CHICKEN PARM FRITE

SHOESTRING FRIES, MARINARA, FINOCCHIONA,

PARM, FRESH MOZZERELLA

DAYBOAT SCALLOPS

MUSHROOM RISOTTO, GRANA PADANO,

TRUFFLE OIL, PARSLEY, CHIVE

8OZ FLAT IRON STEAK

CONFIT GARLIC MASHED POTATOES,

TOMATO AND HERB JUS

THIRD COURSE

TIRAMISU

COFFEE LIQUER-SOAKED LADY FINGER COOKIES, ESPRESSO, MASCARPONE CREAM, DARK COCOA

FIG AND ROSEMARY BREAD PUDDING

BRIOCHE CRUSTED, EXTRA VIRGIN OLIVE OIL, VANILLA BEAN ICE CREAM, CARAMEL

RED VELVET CHEESECAKE

COOKIE CRUMBLE CRUST, STRAWBERRY COULIS, VANILLA AIR CAKE

