



BALTIMORE SUMMER RESTAURANT WEEK 2026

JULY 24 - AUGUST 1 ~ 4PM-10PM

\$45 INCLUDES ONE FROM EACH ANTIPASTI, SECONDI & DOLCI

ANTIPASTI

YELLOWFIN TUNA CRUDO, SALSA VERDE, CHARRED GREEN ONION, KEEPWELL WHITE SOY & PICKLED FRESNO CHILI

SALMON TARTARE, RADISH, CAPERS, CREME FRAICHE, DILL & CRISPY SUNCHOKES

FENNEL & CELERY CAESAR, ROMAINE, RADICCHIO, ANCHOVY DRESSING, GRANA PADANO & FOCACCIA CRUMB

FRESH BURRATA CHEESE, MARINATED LOCAL PLUMS, HAZELNUT CRUMBLE & UPLAND CRESS

GRILLED SPANISH ROCK OCTOPUS SKEWERS, WHITE BEAN HUMMUS, TOMATO & CUCUMBER SALAD & PEPPADEW VINAIGRETTE

CHARRED CORN ARANCINI, SPICY TOMATO AIOLI & RICOTTA SALATA

COUNTRY STYLE PÂTÉ, CIPOLLINI AGRODOLCE, BLUEBERRY JAM & FOCACCIA CROSTINI

WHITE PEACH GAZPACHO, PROSCIUTTO, TOASTED ALMONDS & FENNEL OIL

SECONDI

WHOLE WHEAT TAGLIATELLE, BEEF & PORK RAGÙ & GRANA PADANO

SQUID INK BUCATINI, TOMATO-CREAM, BRAISED CALAMARI, MINT & SPICY BREAD CRUMBS

RIGATONI, ARUGULA & BASIL PESTO, SUNGOLD TOMATOES, PISTACHIO & STRACCIATELLA CHEESE

HARISSA ROASTED BEEF SHORT RIB, CHICKPEA PURÉE, BRAISED GREENS & MUHAMARRA

ROASTED MONKFISH FILET, SAFFRON RISOTTO & GREMOLATA

GRILLED BLUENOSE BASS, EGGPLANT CAPONATA, PICKLED GOLDEN RAISINS & TAPENADE

SLOW COOKED CHICKEN THIGHS, TOMATO, OLIVES, CAPERS & CASTLE VALLEY MILL POLENTA

DOLCI

RICOTTA DOUGHNUTS, COFFEE ICE CREAM & FENNEL HONEY

NUTELLA-CHOCOLATE MOUSSE, PINE NUT BISCOTTI

LOCAL STONE FRUIT TART, GRAHAM CRACKER CRUST & CORN CRÈME ANGLAISE

We're Participating In
**BALTIMORE
RESTAURANT
WEEK**

