



DINNER RESTAURANT WEEK MENU \$60

APPETIZERS

LOBSTER BISQUE

TUNA TARTAR

WASABI AIOLI, HOMEMADE WAFFLE POTATO CHIPS

WARM KALE SALAD

ROASTED DELICATA SQUASH, GOAT CHEESE CRUMBLE, CANDIED PECANS

ENTRÉE

LAMB SHANK

MASCARPONE POLENTA

HERB CRUSTED HALIBUT

CRAB MEAT AND ENGLISH PEA RISOTTO

HOUSE MADE LASAGNA

BOLOGNESE, BECHAMEL, FRESH MOZZARELLA, POMODORO SAUCE

SHIITAKE MUSHROOM, LEEK RAVIOLI

RICOTTA, BROWN BUTTER, PARMESAN

DESSERTS

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TRIO OF GELATO

TRIO OF SORBET



LUNCH RESTAURANT WEEK MENU \$30

APPETIZERS

CALAMARI FRITTI

SPICY MARINARA

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SPINACH & ENDIVE SALAD

GOAT CHEESE, TOASTED PECAN, BOSC PEAR, BLOOD ORANGE VINAIGRETTE

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GIORGIO'S MEATBALLS

PRIME BEEF, GIORGIO'S MARINARA, WHIPPED RICOTTA, BASIL

ENTRÉE

BRAISED SHORT RIB

SMASHED POTATOES, RAINBOW CARROTS

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GRILLED BRONZINO

ROASTED VEGETABLES, CHIMICHURRI

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FETTUCINE FUNGHI

WILD MUSHROOM RAGU, BRANDY, SHAVED BIANCO SARDO