

## RESTAURANT WEEK DINNER MENU

**\$45**

### CHOICE OF PRIMI

GRILLED BREAD CROSTINO OF SAUTÉED MUSHROOMS, ORGANIC HOUSE MADE RICOTTA, LEMON ZEST, SHALLOTS, TRUFFLE OIL, FRIED SAGE

SALMON FRITTERS, CHIPOTLE AIOLI

ARUGULA, WARM ROASTED PEARS, TOASTED WALNUTS, SHAVED PARMESAN, WHITE BALSAMIC VINAIGRETTE

### CHOICE OF SECONDI

PAN-SEARED SEA BASS

ROASTED CARROTS, HAZELNUT ROMESCO, CELERY ROOT PURÉE

CHICKEN PICCATA, FRESH ARTICHOKES, CAPERS, ROASTED POTATOES, PARSLEY, LEMON WHITE WINE REDUCTION

THREE CHEESE SPINACH TORTELLINI WITH PORTOBELLO MUSHROOMS FRITTERS, THYME, LEMON, BUTTER, AND WHITE WINE SAUCE

**(VEGETARIAN)**

GRILLED HANGER STEAK, BROCCOLINI, ROASTED POTATOE WEDGES WITH A WHITE PEPPERCORN SAUCE.

**(\$5 SUPPLEMENT)**

### CHOICE OF DOLCI

FLOURLESS CHOCOLATE BROWNIE, SCOOP OF SALTED CARAMEL GELATO, WHIPPED CREAM, CHOCOLATE SAUCE

SCOOP OF RASPBERRY SORBET

**(VEGAN)**

### WINE

PINOT GRIGIO 2024 – FRIULI VENEZIA GIULIA, ITALY

MONTEPULCIANO VIGNETI DEL SOLE 2024 – ABRUZZO, ITALY

LAMBRUSCO GRASPAROSSA- REGGIO, ITALY

**\$9 GLASS OR \$35 BOTTLE**

## RESTAURANT WEEK LUNCH MENU

**\$30**

### **CHOICE OF PRIMI**

HEIRLOOM TOMATO, NECTARINE, MOZZARELLA, WHITE BALSAMIC, FRESH BASIL

SALMON FRITTERS WITH CHIPOTLE AIOLI

SOUP OF THE DAY

### **CHOICE OF SECONDI**

STEAMED MUSSELS, TOMATO, GARLIC, CANNELLINI BEANS,  
HOT CHERRY PEPPERS, GRILLED BREAD

THREE CHEESE SPINACH TORTELLINI WITH PORTOBELLO MUSHROOMS FRITTERS,  
THYME, LEMON, BUTTER, AND WHITE WINE SAUCE  
**(VEGETARIAN)**

CHICKEN PICCATA, FRESH ARTICHOKES, CAPERS, ROASTED POTATOES, PARSLEY,  
LEMON WHITE WINE REDUCTION

OMELET OF SPICY ITALIAN PORK SAUSAGE, PEPPERS, VIDALIA ONIONS, GOAT CHEESE,  
FRESH HERBS

### **WINE**

PINOT GRIGIO 2024 – FRIULI VENEZIA GIULIA, ITALY

MONTEPULCIANO VIGNETI DEL SOLE 2024 – ABRUZZO, ITALY

LAMBRUSCO GRASPAROSSA- REGGIO, ITALY

**\$9 GLASS OR \$35 BOTTLE**