



SUMMER RESTAURANT WEEK

DINNER \$45

APPETIZERS

SEMPRE CAESAR

little gem romaine with creamy Caesar dressing, focaccia breadcrumbs & Parmigiano

HOUSEMADE STRACCIATELLA

charred Jimmy Nardello peppers & extra virgin olive oil

BACCALA FRITTERS

salt cod, potato & arugula

ENTRÉES

PEAK SUMMER SPAGHETTI POMODORO

blistered cherry tomatoes, garlic, basil, extra virgin olive oil & Parmigiano

RIGATONI PISTACHIO

pistachio, guanciale & pecorino romano

OLIVE OIL POACHED LOCAL FLUKE

with local heirloom bean salad

GRILLED & ROASTED GREEN CIRCLE FARM'S CHICKEN LEG

tomato & bread panzanella & salsa verde

DESSERTS

CHOCOLATE BUDINO

with fresh whipped cream

HOUSEMADE COOKIE PLATE

italian almond cookies & cherry pistachio biscotto

TIRAMISU

espresso soaked lady fingers with zabaglione, mascarpone & cocoa

