



DINNER RESTAURANT WEEK MENU \$60

APPETIZERS

ROASTED BUTTERNUT SQUASH SOUP

TRUFFLE HONEY MASCARPONE, TOASTED PUMPKIN SEEDS

TUNA TARTAR

WASABI AIOLI, HOMEMADE WAFFLE POTATO CHIPS

WARM KALE SALAD

ROASTED DELICATA SQUASH, GOAT CHEESE FRITTERS, CANDIED PECANS

ENTRÉE

PISTACHIO CRUSTED HALIBUT

ROASTED VEGETABLES, GINGER CARROT PUREE

LONG ISLAND DUCK BREAST

PORCINI FLAN, CHARRED BABY GEM ROMAINE, BABY CARROTS, CHERRY PORT
REDUCTION

HOUSE MADE LASAGNA

BOLOGNESE, BECHAMEL, FRESH MOZZARELLA, POMODORO SAUCE

LINGUINE PUTTANESCA

BLACK OLIVES, CAPERS, ANCHOVIES, CALABRIAN PEPPERS

DESSERTS

HOUSE-MADE APPLE TART

TRIO OF GELATO

TRIO OF SORBET



LUNCH RESTAURANT WEEK MENU \$30

APPETIZERS

ROASTED BUTTERNUT SQUASH SOUP

TRUFFLE HONEY MASCARPONE, TOASTED PUMPKIN SEEDS

FRISÉE SALAD

POACHED PEAR, GORGONZOLA CRUMBLES, CANDIED WALNUTS, SHERRY
VINAIGRETTE

CALAMARI FRITTI

SPICY MARINARA, CHIPOTLE REMOULADE

ENTRÉE

GRILLED BRONZINO

ROASTED BABY VEGETABLES, ROASTED RED PEPPER COULIS, CHIMICHURRI
DRIZZLE

BRAISED SHORT RIBS

ROASTED BABY CARROTS, BROCCOLINI, PARSNIP PUREE

FETTUCCINE AL FUNGHI

WILD MUSHROOM RAGU, TRUFFLE OIL, BIANCO SARDO, BRANDY