



RESTAURANT WEEK DINNER MENU

CHOICE OF PRIMI

SHIITAKE MUSHROOM SOUP, TRUFFLE OIL, GARLIC CREAM, GRILLED TUSCAN CROUTON



BRUSSEL SPROUTS, HOUSEMADE ORGANIC RICOTTA, DOUBLE SMOKED BACON



ROASTED RUBY BEETS, CARA CARA ORANGES, GOAT CHEESE FRITTER,
ARUGULA AND BASIL, BLOOD ORANGE VINAIGRETTE

SECONDI

GRILLED ITALIAN SALMON, SPINACH, CREAM, PARMESAN, NUTMEG,
CRUSHED ROASTED POTATOES



CHICKEN MARSALA, PROSCIUTTO, WILD MUSHROOMS,
CREAM AND SAGE, LEMON RISOTTO



EGGPLANT PARMESAN, FRESH TOMATO, SAN MARZANO TOMATO SAUCE,
MELTED MOZZARELLA & PARMESAN, FRESH OREGANO, BREAD CRUMBS

(VEGETARIAN)



NEW YORK STATE PORK CHOP WITH APPLE CIDER & ROSEMARY REDUCTION, ROASTED
CABBAGE & APPLE, CELERY ROOT MASH

DOLCI

WARM BREAD PUDDING, APPLE, ORANGE ZEST,
ROSEMARY, VANILLA GELATO



SCOOP OF RASPBERRY SORBET

(VEGAN)

\$45

WINE

PINOT GRIGIO 2022 - VERONA, ITALY



MONTEPULCIANO VIGNETI DEL SOLE 2022 – ABRUZZO, ITALY

\$8 GLASS OR \$35 BOTTLE



RESTAURANT WEEK LUNCH MENU

CHOICE OF PRIMI

CREAMY GARLIC PARMESAN BREAD



SHIITAKE MUSHROOM SOUP, TRUFFLE OIL,
GARLIC CREAM, TUSCAN CROUTON



BRUSSELS SPROUTS, HOUSEMADE ORGANIC RICOTTA, DOUBLE SMOKED BACON

SECONDI

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



CHICKEN BURGER WITH CHIPOTLE AIOLI, APPLE CARROT SLAW WITH HONEY,
SHERRY VINEGAR, AND CHILIES, ZUCCHINI FRIES WITH CHIPOTLE AIOLI



EGGPLANT PARMESAN, MELTED MOZZARELLA & PARMESAN, FRESH TOMATO, SAN
MARZANO TOMATO SAUCE, FRESH OREGANO, BREAD CRUMBS

(VEGETARIAN)



GRILLED ITALIAN SALMON, SPINACH, CREAM, PARMESAN, NUTMEG,
CRUSHED ROASTED POTATOES

(\$6 SUPPLEMENT)

\$30

WINE

PINOT GRIGIO 2022 - VERONA, ITALY



MONTEPULCIANO VIGNETI DEL SOLE 2022 – ABRUZZO, ITALY

\$8 GLASS OR \$35 BOTTLE