

WINTER 2025 RESTAURANT WEEK

THREE COURSES DINNER \$60

APPETIZER • MAIN COURSE • DESSERT

JANUARY 21st TO FEBRUARY 9TH

· APPETIZER ·

MINESTRONE

traditional Italian soup with seasonal vegetables

RED SNAPPER*

citrus dressing, parsley oil, rosemary

QUINOA SALAD

red quinoa, spinach, artichoke confit, mix squash, San Giacomo red wine vinegar

·MAIN COURSE ·

CACIO E PEPE

homemade tonnarelli, Pecorino Romano DOP, Tellicherry black pepper

ARRABBIATA

spaghetti Mancini, tomato sauce, peperoncino, garlic chips

SKATE

sautéed spinach, lemon butter sauce, black garlic, fresh parsley

CHICKEN CACCIATORE STYLE

Brune Landaise chicken thighs from Pennsylvania, Taggiasca olives, mushrooms, capers

· D E S S E R T ·

TIRAMISÙ

mascarpone, savoiardi, espresso

FRUIT TART

Chantilly cream, seasonal fruits

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All of our breads, baked goods and dishes are prepared in facilities where nuts, wheat, dairy and other food allergens are present. While we make every effort to separate these items, we cannot guarantee that our products will be free of the major food allergens.