

RESTAURANT WEEK
NOVEMBER 1ST – 14TH
DINNER MENU \$45 per person

APPETIZER

choice of

CAESAR SALAD

romaine, parmesan, garlic dressing

CRUDO DI TONNO GF

seared tuna, aged balsamic, shallots

BUTTERNUT SQUASH SOUP GF

crème fraiche

BURRATA GF

roasted sweet potatoes, pecans,
honey vinaigrette

EGGPLANT MEATBALLS

pomodoro, ricotta, pesto

CALAMARI GF

fried calamari, shishito pepper,
calabrian aioli

INSALTA DI BARBABIETOLE GF

feta cheese, arugula, red onions, candied
pecans, blood orange vinaigrette

ENTREE

choice of

HANGER STEAK GF

broccoli rabe, rosemary, thyme, roasted potatoes

BRANZINO GF

branzino filet, broccolini, lemon, dill, caperes,
Castelvetrano olives

CHICKEN MARSALA GF

pan seared half chicken, Yukon gold potatoes,
mushroom marsala

SALMON PICATTA GF

asparagus, capers, garlic, shallots, parsley,
white wine & lemon

CASARECCIA AL BRASATO

wild mushrooms, short rib ragu
gluten free pasta available

RISOTTO ALLA VODKA GF

wild mushrooms, burrata, truffle oil

SHRIMP BLACK INK LINGUINI

heirloom cherry tomatoes, brandy lobster cream sauce

BUTTERNUT SQUASH GNOCCHI

homemade ricotta gnocchi, sage-butter sauce

DESSERT

choice of

TIRAMISU

lady fingers, mascarpone cream
espresso. caramel

GELATO GF

amarena cherry
or vanilla

ORANGE OLIVE OIL CAKE

berry compote

*** WE CANNOT SPLIT ANY RESTAURANT WEEK OFFERINGS***

Thoroughly cooking meats, poultry, seafood, and eggs reduces the risk of food born illness*
Before placing your order, please inform your server about any dietary restrictions.

*20% may be added to parties of 6 or more

