

RESTAURANT WEEK
NOVEMBER 1ST – 14TH
LUNCH MENU \$25 per person

APPETIZER

choice of

CAESAR SALAD

romaine, parmesan, garlic dressing

CACIO PEPE ARANCINI

quattro formaggio, fresh cracked black pepper, calabrian aioli

BUTTERNUT SQUASH SOUP GF

crème fraiche

EGGPLANT MEATBALLS

pomodoro, ricotta, pesto

CALAMARI GF

fried calamari, shishito pepper, calabrian aioli

ENTREE

choice of

CHICKEN PARMESAN

fresh mozzarella, pomodoro, linguini

BRANZINO GF

pan seared branzino, risotto, capers, lemon butter

CHICKEN PICCATA

asparagus, capers, lemon white wine sauce

RIGATONI ALLA VODKA

tomato, shallots, garlic, cream
chicken +6 shrimp +8
gluten free pasta available

Vegetable Risotto GF

wild mushrooms, asparagus, truffle oil, parmesan

PORK CHOP MILANESE

arugula, fennel, parmesan, black olives, lemon, evoo

DESSERT +\$10

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

