
RESTAURANT WEEK

\$40 PRIX FIXE DINNER MENU

SUNDAY, JANUARY 19TH - SATURDAY, FEBRUARY 1ST

AVAILABLE FOR DINE-IN ONLY
VEGAN MENU ALSO AVAILABLE

★ **APPETIZER CHOICE** ★

BRUSCHETTA

Diced Tomatoes, Garlic, Basil, Extra Virgin Olive Oil,
Aged Balsamic, Toasted Crostinis

CALAMARI

Crispy Fried, Sliced Banana Peppers,
Roasted Garlic Aioli, Spicy Marinara

PESTO BURATTA

Roasted Tomatoes, Burratta Cheese, Fresh Pesto, Served with Crostini

★ **ENTRÉE CHOICE** ★

LOBSTER & SHRIMP SCAMPI

Lobster Ravioli, Jumbo Shrimp, Grape Tomatoes,
Wild Mushrooms, Fresh Garlic, Lemon Cream Sauce

GARLIC BUTTER FILET

Grilled Filet Mignon, Garlic Butter,
Served with Fingerling Potatoes and Grilled Asparagus

BLACKENED SALMON BLANC

Mushroom Risotto, Grilled Asparagus,
Topped with a Cajun Buerre Blanc Sauce

★ **DESSERT CHOICE** ★

SICILIAN CANNOLI

RASPBERRY LEMON CAKE

★ **COCKTAILS** ★

WINTER NEGRONI | 16

Roku Gin, Crème de Casis, Campari

CHOCOLATE OLD FASHIONED | 16

Jim Beam Black, Crème De Cacao, Chocolate Bitters

NOT VALID WITH ANY DISCOUNTS OR PROMOTIONS.
PRICE NOT INCLUSIVE OF TAX & GRATUITY

RESTAURANT WEEK

\$20 PRIX FIXE LUNCH MENU

SUNDAY, JANUARY 19TH - SATURDAY, FEBRUARY 1ST

AVAILABLE FOR DINE-IN ONLY

VEGAN MENU ALSO AVAILABLE

★ APPETIZER CHOICE ★

BRUSCHETTA

Diced Tomatoes, Garlic, Basil, Extra Virgin Olive Oil,
Aged Balsamic, Toasted Crostinis

CAESAR SALAD

A Classic Caesar, Focaccia Croutons, Parmigiano-Reggiano

HOUSE SALAD

Spring Mix, Cucumbers, Red Onion,
Grape Tomatoes, House Vinaigrette

★ ENTRÉE CHOICE ★

ITALIAN FRITTATA

Egg, Spinach, Mushrooms, Roasted Red Peppers,
Prosciutto, Served Over Linguini Carbonara

PARMESAN

Choice of Chicken or Eggplant

TORTELLINI CARBONARA

Cheese Tortellini, Pancetta, Cream, Parmesan,
Finished with Egg Yolk

★ COCKTAILS ★

WINTER NEGRONI | 16

Roku Gin, Crème de Casis, Campari

CHOCOLATE OLD FASHIONED | 16

Jim Beam Black, Crème De Cacao, Chocolate Bitters