

Restaurant Week Dinner Menu

Appetizers

Choice of:

Herb-Caesar Salad*

Gem lettuce, endive, parmigiano,
lemon zest

Salmon Belly*

cucumber, radish, lemon, olive oil

Beef Carpaccio

capers, shaved parmigiano

Roasted Beets*

whipped goat cheese, pistachio,
orange vinaigrette

Crispy Brussels Sprouts

labneh, pomegranate, date syrup

Burrata*

eggplant caponata, sourdough bread

Calamari*

capers, olives, beans, Calabrian chili,
tomato

Main Course

Choice of:

Pappardelle*

short rib ragù, shaved parmigiano

Squid Ink Spaghettoni

calamari, crabmeat, Calabrian chili,
tomato

Tortelloni

filled with mushrooms, mascarpone,
walnut truffle cream sauce

Risotto*

mushrooms, truffle oil, parmigiano

Chicken Milanese

chopped salad, shaved parmigiano,
labneh

Salmon

crispy skin, farro, herb yogurt sauce

Branzino*

crispy skin, grilled corn salad, saffron
aioli

Short Rib*

soft polenta, salsa verde



Dessert

Choice of:

Tiramisu

Panna Cotta*

Hazelnut Gelato*

Pear Sorbet*

Specialty Cocktails \$15

Old Fashioned

Knob Creek Whiskey, angostura, simple
syrup, orange

Margarita

Hornitos tequila, combier, lime juice,
agave

**can be made gluten-free*