

Restaurant Week Lunch Menu



Appetizers

Choice of:

Arugula*

Shaved parmigiano, lemon, olive oil

Roasted Beets*

Whipped goat cheese, pistachio, orange vinaigrette

Crispy Brussels Sprouts

Labneh, pomegranate, date syrup

Burrata*

Eggplant caponata, sourdough bread

Specialty Cocktails \$15

Old Fashioned

Knob Creek Whiskey, angostura,
simple syrup, orange

Margarita

Hornitos tequila, combier, lime juice,

Main Course

Choice of:

Gnocchi

baked potato gnocchi, tomato, ricotta salata

Tortelloni

filled with mushrooms, mascarpone, walnut truffle cream sauce

Cacio e Pepe*

bucatini, pecorino, and black pepper

Casarecce

sausage, tomato, broccoli rabe, parmigiano, Calabrian chili

Risotto*

mushrooms, truffle oil, parmigiano

Crispy Skin Salmon*

arugula, lemon olive oil

Chicken Milanese

chopped salad, shaved parmigiano, labneh

**Can be made gluten-free*