

Harper's Garden – Restaurant Week Menu 2026 - 3 Courses – \$45 per guest

gf = gluten free vg = vegetarian v = vegan

Focaccia Bread Basket

Extra virgin olive oil

First Course – Choose Two

- **Arancini a la Cacio e Pepe - VG**
 - Pecorino, black pepper, & truffle aioli
- **Braised Meatballs**
 - Marinara, & basil ricotta
- **Grilled Broccoli Rabe - GF, V**
 - Braised white beans, chili, & lemon
- **Chopped Italian Salad - GF, V**
 - White bean, cucumbers, peppadews, & salsa verde
- **Tomato Bisque GF, VG**
 - Roasted tomatoes, basil, & cream
- **Pasta Fagioli - VG**
 - White beans, ditalini, rosemary, & parmigiano

Second Course – Choose One

- **Rigatoni alla Vodka**
 - Tomato, cream, & guanciale
- **Potato Gnocchi - GF, VG**
 - Basil pesto, pine nuts, & pecorino
- **Eggplant Parmigiano - VG**
 - Marinara, mozzarella, parmigiano, & grilled broccoli rabe
- **Chicken Parmigiano**
 - Marinara, mozzarella, & parmigiano
- **Salmon Piccata - GF**
 - Lemon-caper butter sauce & roasted greens

Dessert – Choose One

- **Assorted Gelato - GF**
 - Vanilla - VG, pistachio - VG, or chocolate sorbet- V
- **Olive Oil Cake - VG**
 - Whipped cream, amarena cherries
- **Flourless Chocolate Torte - VG, GF**
 - Whipped cream

