



Restaurant Week 2024 Lunch Menu

to start

(please choose one)

ARUGULA lemon, shaved grana, extra virgin olive oil

CAESAR SALAD romaine hearts, anchovies, capers, reggiano

FRITTO MISTO fried calamari & mussels, mushrooms, peppers, spicy sauce

entrée

(please choose one)

MARGHERITA san marzano, fior di latte, oregano

GNOCCHI potato dumpling, arugula pesto, reggiano cream, burrata

SHRIMP forbidden rice, confit tomatoes, garlic crema

SALMON sauteed spinach, eggplant, lemon-caper sauce

ROASTED HALF CHICKEN tuscan kale, bell pepper, pancetta, cous cous, lemon sauce

dolce

(please choose one)

PROFITEROLES hot fudge chocolate, whipped cream, vanilla gelato

COCONUT CREME TAPIOCA almond milk, passion fruit sauce, seasonal berries

\$40 per person



Restaurant Week 2024 Dinner Menu

to start

(please choose one)

ARUGULA lemon, shaved grana, extra virgin olive oil

CAESAR SALAD romaine hearts, anchovies, capers, reggiano

FRITTO MISTO fried calamari & mussels, mushrooms, peppers, spicy sauce

entrée

(please choose one)

MARGHERITA san marzano, fior di latte, oregano

GNOCCHI potato dumpling, arugula pesto, reggiano cream, burrata

SHRIMP forbidden rice, confit tomatoes, garlic crema

SALMON sauteed spinach, eggplant, lemon-caper sauce

ROASTED BEEF TENDERLOIN grilled romaine hearts, roasted potatoes, chimichurri

dolce

(please choose one)

PROFITEROLES hot fudge chocolate, whipped cream, vanilla gelato

COCONUT CREME TAPIOCA almond milk, passion fruit sauce, seasonal berries

\$60 per person