



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, calabrian sauce

entrée

(please choose one)

MARGHERITA san marzano, fior di latte, oregano

GNOCCHI potato dumpling, arugula pesto, reggiano cream, stracciatella

SALMON spaghetti zucchini, lemon caper sauce, bell pepper chutney

ROASTED HALF CHICKEN eggplant puree, kale, pepperonata, parsley

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