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

entrière
(please choose one)

MARGHERITA  san marzano, fior di latte, oregano
GNOCCI  potato dumpling, arugula pesto, reggiano cream, stracciatella
SALMON  spaghetti zucchini, lemon caper sauce, bell pepper chutney sauce
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
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, straciatella SHRIMP farotto, cream spinach, yellow pepper crema, confit tomatoes SALMON spaghetti zucchini, lemon caper sauce, bell pepper chutney ROASTED BEEF TENDERLOIN red onions, cherry tomatoes, roasted potatoes, peppercorn sauce

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