



RESTAURANT WEEK

Truffle Experience

\$55 PER PERSON

WINE PAIRING 3 GLASSES \$20

- 1 Glass of Napa Valley Sauvignon Blanc
- 1 Glass of Sicily, Italian Merlot.
- 1 Glass of Italian Prosecco.

Appetizers

Choice Of:

CALAMARI

chipotle aioli, marinara sauce

MEAT BALLS

house made marinara, shaved parmesan

First Course

Choice Of:

POTATO BACON AND TRUFFLE CREAM SOUP.

CAPRESE

Salad with truffle oil

Entree

GNOCCHI WITH A TRUFFLE BUTTER CREAM SAUCE

PAN SEARED YELLOWTAIL WITH TRUFFLE RISOTTO

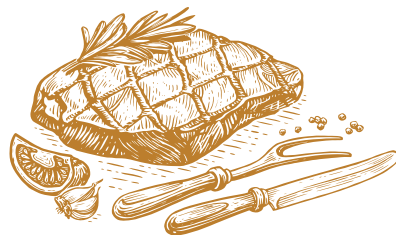
8 OZ FILET MIGNON TOPPED WITH TRUFFLE SHAVINGS

Desserts

Choice Of:

NEAPOLITAN FLAN

CREME BRULEE



Sides

Truffle French Fries \$13

Truffle Corn and bacon \$14

Asparagus \$13

Brussel Sprouts \$13

Wild Mushrooms \$13