

RESTAURANT WEEK

DINNER PRIX FIXE MENU \$60

FIRST COURSE [choice of]

Panzanella Salad

Pesto Marinated Grilled
Octopus | Baby Heirloom
Tomatoes | Shaved Baby
Carrots | House Croutons
Capers | Italian Dressing

Clam Chowder

Potato | Celery
Onion | Garlic
Topped with Bacon
Jam & Green Onions

Salmon Crudo

Shaved Fennel | Calabrian
Chili | Blood Orange
Vinaigrette | Fried Capers
Basil Oil

SECOND COURSE [choice of]

12oz Grilled Ribeye

Ratatouille Vegetables | Artichoke
Baby Potatoes | Asparagus Tips |
Baby Tomatoes | Balsamic Glaze | Basil

Pan Seared Seabass

Clams | Bacon jam | Tri Colored Cauliflower
Baby Carrot | Blistered Tomatoes
Tarragon Butter Sauce

Salmon Livornese

Slow Simmered Tomato Sauce
Creamy Cheesy Polenta

Prosciutto & Salmon Roll

Inside: Salmon | Avocado | Asparagus
Outside: Thin Prosciutto | Crispy
Capers | Basil Citrus Oil

THIRD COURSE [choice of]

Peach Tart

Cinnamon Crumb

Gelato

Rotating Flavors

A 20% gratuity will be automatically added to all parties of 6 or greater.
Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase
your risk of foodborne illness, especially if you have certain medical conditions.

