

RESTAURANT WEEK DINNER MENU

3-COURSES | \$45 SEPTEMBER 13-20



to start (choose one)

Eggplant Rolls 
ricotta / parmesan / marinara / mozzarella

Baked Brie 
fig jam / caramelized balsamic onions / crostini

Calamari
calamari / lightly breaded / marinara / chipotle aioli

Soup of the Day

Roasted Pear Salad  
roasted pear / mixed greens / shaved parmesan / roasted almonds / balsamic glaze

Truffle Arancini
risotto / italian sausage / mushrooms / mozzarella / white truffle oil

entrées (choose one)

Lasagna Rosa
bolonese / sausage / ricotta / mozzarella / parmesan / bechamel / pomodoro

Penne Salsiccia
sausage / peas / diced tomato / vodka cream sauce

Truffle Bianca Flatbread 
mushrooms / mozzarella / burrata / white sauce / marscapone / truffle oil / parmesan

Grilled Salmon 
spinach / garlic / sun-dried tomato cream sauce / fingerling potatoes

Gnocchi Toscano
pancetta / sun-dried tomato / spinach / parmesan cream sauce

Chicken Parmesan
mozzarella / basil / spaghetti pomodoro

Lamb Chops +\$15
mashed potatoes / sautéed spinach / rosemary demi-glaze sauce

Chilean Seabass +\$15
pan seared / asparagus risotto / mustard- chardonnay cream sauce

to finish (choose one)

Homemade Tiramisu 

Cannolis 