



RESTAURANTWEEK

- \$45 PRESET DINNER MENU -

FIRST COURSE

- CHOOSE ONE -

BURRATA CAPRESE

Sliced heirloom tomatoes, fresh burrata, balsamic caviar, arugula, evoo

CAESAR SALAD

Romaine lettuce, parmigiano reggiano, croutons.

FRITTURA DI CALAMARI E GAMBERI

Crispy fried calamari and shrimp served with marinara

BEEF CARPACCIO

Thinly sliced filet mignon served over stracciatella, crispy capers and lemon aioli

SECOND COURSE

- CHOOSE ONE -

SALMONE

Wild caught salmon served over spinach mashed potatoes in wine sauce

BRAISED BONELESS SHORTRIB

Boneless shortrib served over parmesan risotto

CHEESE RAVIOLI

Housemade cheese ravioli in pesto sauce

PICI CARBONARA

Bucatini pasta with egg yolk, italian bacon, and creamy pecorino

TABLESIDE CHEESE WHEEL PASTA +8

Green strozapretti with porcini mushroom cream sauce and truffle

DESSERT

- CHOOSE ONE -

LIMONCELLO CAKE

TIRAMISU

CHAMPAGNE TOAST

