



RESTAURANT WEEK

MARCH 19TH – 23RD 2024

\$35 PER PERSON FOR THREE COURSES

STARTERS

(CHOOSE ONE)

A. A. P. SALAD

ARCADIAN MIXED LETTUCE • MOSCATO POACHED APPLES AND PEARS • PECORINO •
CANDIED PECANS • APPLE CIDER VINAIGRETTE

LOBSTER & WINTER SQUASH BISQUE

PEPITA SEEDS • CRÈME FRAICHE

FRITTO MISTO

CALAMARI • ARTICHOKE • ZUCCHINI • GARLIC-LEMON SAUCE

SAUTEED MUSSELS

PEI MUSSELS • ITALIAN SAUSAGE • CHICKPEAS • GARLIC-TOMATO BROTH

LAMB MEATBALLS

GROUND LAMB • NORTH AFRICA SPICES • YOGURT SAUCE • PITA BREAD

ENTRÉES

(CHOOSE ONE)

CASERECCE PASTA

CASERECCE PASTA • ITALIAN SAUSAGE • CARAMELIZED ONIONS • PECORINO •
FENNEL • PISTACHIO • WHITE WINE BUTTER SAUCE

CREAMY TUSCAN SALMON*

PAN ROASTED SALMON • BROCCOLINI • MARINATED OLIVES • ROASTED POTATOES •
SUNDRIED TOMATO • GARLIC CREAM SAUCE

GRILLED BRINED PORK CHOP*

GRILLED PORK CHOP • TOMATO CONFIT • BUTTERBEANS • ROASTED FENNEL • FARRO •
WHITE WINE CHERRY PEPPER SAUCE

HERB ROASTED CHICKEN BREAST

AIRLINE CHICKEN • COUNTRY HERBS • GARLIC SMASHED YUKON • HONEY GLAZED CARROTS •
SHITAKE PAN GRAVY

GRILLED FILET MIGNON* (20.00 EXTRA)

7 OZ FILET MIGNON • TRUFFLE AND CHIVES MASHED POTATOES • BROCCOLINI •
RED WINE SHALLOT JUS • GARLIC BUTTER

ANY UNDERCOOKED OR PREPARED FOOD HAS A HIGHER RISK FOR FOOD BORNE ILLNESS



RESTAURANT WEEK

MARCH 19TH – 23RD 2024

DESSERTS

(CHOOSE ONE)

BUTTERSCOTCH BUDINO

GARNISHED WITH WHIPPED CREAM

ITALIAN STYLE APPLE CRUMB CAKE

SERVED WITH WARM CARAMEL

CINNAMON SUGAR COATED CHURROS

GARNISHED WITH CHOCOLATE GANACHE

