



RESTAURANT WEEK

OCTOBER 1ST – 5TH 2024

\$35 PER PERSON FOR THREE COURSES

STARTERS

(CHOOSE ONE)

BRUSCHETTA WITH STRACCIATELLA

TOASTED CIABATTA • STRACCIATELLA CHEESE • BLACK GARLIC AND ANCHOVY BUTTER •
BALSAMIC GLAZE

FRITO MISTO

CALAMARI • SHRIMP • FALL SQUASH • CARROTS • BRUSSELS SPROUTS • SOY AIOLI

FALL SALAD

LACINATO KALE • ROASTED CAULIFLOWER AND SQUASH • PEPITA SEEDS • GOAT CHEESE •
APPLE HONEY MUSTARD

SAUTEED MUSSELS

PEI MUSSELS • CHORIZO • PUMPKIN BEER • CORTISINI

LEGUMES SOUP

BACON • HERB OIL

ENTRÉES

(CHOOSE ONE)

WHITE VEGETABLES LASAGNA

HOMEMADE PASTA SHEETS • SQUASH • MIREPOIX • MUSHROOM •
ARTICHOKES • BÉCHAMEL • MOZZARELLA

PAPPARDELLE WITH VEAL RAGU

FRESH PAPPARDELLE • BRAISED VEAL • SHAVED PARMIGIANO • RED WINE TOMATO BRAISING SAUCE

CHICKEN PAILLARD IN SHERRY CAPERS

PAN SEARED CHICKEN BREAST • MASH POTATOES • BRUSSELS SPROUTS • SHERRY WINE CAPER SAUCE

SHRIMP SCAMPI

SAUTÉED SHRIMP • SPINACH • CRISPY RISOTTO CAKE • GARLIC PARSLEY SCAMPI SAUCE

14OZ NEW YORK STRIP (20.00 EXTRA)

GRILLED BLACK ANGUS NY STEAK • ASPARAGUS • ROASTED FINGERLING POTATOES •
CARAMELIZED CIPOLLINI STEAK SAUCE

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



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DESSERTS

(CHOOSE ONE)

TIRAMISU

PUMPKIN CHEESECAKE



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