

Restaurant Week 2019

PRICE FIXE MENU

LUNCH

\$20.00

Includes One appetizer, One Entrée &
Scoop of Homemade Gelato for dessert

APPETIZERS

Soup Du Jour

Soba Noodle Salad

Peanuts, basil, arugula & kale, julienne vegetables, cucumber,
red cabbage, ginger, red chili, crispy shallots,
scallions, sesame & peanut dressing

Balsamic & Honey Roasted Brussel Sprouts

Cucumber-dill crema, crispy prosciutto & baby tomatoes

Steamed Chicken Dumplings

Sautéed bok choy, bean sprouts,
side of Thai peanut dip and a sweet chili sauce



MAIN COURSE

Prosciutto / Fig & Gorgonzola Pizzetta

Ricotta, walnuts, caramelized onions, balsamic & baby arugula

Bang-Bang Shrimp Bowl

Baby shrimp, warm coconut rice, ginger, cucumber,
avocado, shaved veggies, crispy shallots,
chili sauce, bean sprouts & sambal chili mayo

Philly Cheesesteak Sandwich

Melted provolone, sweet peppers, cherry peppers
& onions on a toasted roll

Zucchini "Linguini"

Shaved vegetables, kalamatas, tomato, whipped ricotta,
parmesan & basil pesto

Mykonos Salad

Romaine, tomatoes, cucumbers, stuffed grape leaves,
quinoa tabbouleh, roasted bell pepper,
kalamata, feta, falafel, flatbread & hummus