

**Restaurant Week 2018
LUNCH PRIX FIXE**

\$20

STARTERS (*choose one*)

Butternut Squash Soup

Shaved Brussels Sprout Salad

parmesan risotto cake, truffle vinaigrette

Spicy Salmon Tartare

jalapeno, lemon zest, baby arugula, house made chips

Grilled Calamari

whit beans, cherry tomatoes, rosemary

Caesar Salad

marinated white anchovies, garlic croutons, parmesan

Local Market Salad

Fresh greens, balsamic vinaigrette, cherry tomatoes, parmesan, orange segments

Eggplant Parmesan

House mozzarella, tomato ragu, basil pesto

SECONDS (*choose one*)

Butternut Squash Panzotti

Sage brown butter sauce

Wild Mushroom Ravioli

Sage brown butter sauce

Linguini Vongole

Littleneck clams, white wine, garlic, parsley, red pepper flakes, crispy bacon

Classic French Toast or Buttermilk Pancakes

Challah bread, Grand Marnier Royal, fresh berries

Classic Eggs Benedict

Canadian bacon, toasted English muffin, hollandaise

Chicken Milanese

Lemon aioli, arugula salad with cherry tomato, shaved parmesan

Hanger Steak

Basil mashed potatoes, baby kale, carrot, chimichurri

Wood-Grilled Salmon*

fingerling potatoes, baby carrots, beet vinaigrette

ALA CARTE

STARTERS

Tuna Tartare 15

avocado, ginger soy, red onions, cilantro, house chips

Steak Tartare 13

Sweet Tree Farms NY. All-natural beef, truffle parmesan, quail egg

Crispy Artichoke 13

lemon aioli, jalapenos, cilantro, red onions, ricotta salata

House-made Meatballs 13

basil, oregano, fresh tomato sauce, parmesan cheese, crostini

Beef Carpaccio 13

Beef tenderloin fresh herbs, arugula salad, grilled crostini, olive oil

SECONDS

Rare Yellowfin Tuna* 24

Sauteed mushrooms, baby bok choy, black garlic, kimchi

Four cheese ravioli 18

pecorino romano, sheep ricotta, grana padana, asiago, bacon and peas

Linguini Vongole 23

clams, white wine, garlic, parsley, red pepper flakes, crispy bacon

Short Rib Mac & Cheese* 15

cavatelli, fontina, cheddar, herb breadcrumbs

Crispy Crab Cakes Sandwich* 15

lettuce, tomato, avocado, chipotle aioli, warm brioche

Wood Fire New York Sirloin 28

au gratin potatoes, sauteed spinach, wild mushroom sauce

Grilled Pork Chop 27

Nduja and sundried tomato polenta, broccoli rabe, apple reduction

Lobster Pappardelle 28

white shrimp, Maine lobster, cherry tomatoes, English peas, lobster sauce, basil