



## Restaurant Week

October 21-27

### Dinner Prix Fixe

\$35 per person

#### PRIMI

*(Choose One)*

##### Local Market Salad

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

##### Brussels Sprouts Salad

Fontina risotto cake, parmesan, truffle vinaigrette

##### Caprese

housemade mozzarella, heirloom tomato, fresh basil,  
balsamic reduction, sea salt, crispy garlic

##### Grilled Calamari

white beans, anchovies, cherry peppers, lemon olive oil

##### Tuna tartar

avocado, ginger soy, shallots, cilantro, house chips

##### Eggplant Parmesan

house mozzarella, tomato ragu, basil pesto

##### Steak Tartare

parmesan crostini, truffle vinaigrette, quail egg

#### SECONDI

*(Choose One)*

##### Butternut Squash Panzotti

sage brown butter sauce

##### Eggplant Rigatoni

fresh tomato, basil, roasted eggplant, homemade mozzarella, sundried tomato

##### Linguini Vongole

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

##### Lobster Pappardelle

cherry tomatoes, main lobster, shrimp, fresh peas, basil

##### Pan Seared Branzino

cauliflower puree, baby vegetables, lemon beurre blanc

##### Wood Fire Organic Salmon

fingerling potatoes, beets, baby carrots, beet vinaigrette

##### Chicken Picatta

mashed potato, spinach, lemon caper sauce

##### Veal Milanese

arugula, fresh tomato, shaved parmesan

#### DOLCE

##### Fresh Berries

Chantilly cream