



Restaurant Week

October 21-27

Lunch Prix Fixe

\$20 per person

PRIMI

(Choose One)

Butternut Squash Soup

Shaved Brussels Sprout Salad

parmesan risotto cake, truffle vinaigrette

Local Market Salad

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

Caesar Salad

Romaine hearts, white anchovies, croutons, shaved parmesan

Eggplant Parmesan

house mozzarella, tomato ragu, basil pesto

Spicy Salmon Tartare

jalapeño, lemon zest, baby arugula, house chips

Grilled Montauk Calamari

white beans, cherry tomatoes, rosemary

SECONDI

(Choose One)

Butternut Squash Panzotti

sage brown butter sauce

Eggplant Rigatoni

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

Linguini Vongole

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

Branzino

cauliflower puree, roasted vegetables, caper lemon sauce

Grilled Organic Salmon

fingerling potatoes, baby carrots, roasted baby beet vinaigrette

Chicken Milanese

baby arugula, plum tomatoes, shaved parmesan

Classic Eggs Benedict

Canadian bacon, toasted English muffin, Hollandaise

French Toast or Buttermilk Pancakes

fresh berries, whipped cream, Vermont maple syrup

Hanger Steak

basil mashed potatoes, baby kale, carrot, chimichurri

DOLCE

Fresh Berries

Chantilly cream