



Restaurant Week Dinner Menu

\$45 plus tax & gratuity

monday -thursday january 26-29

monday -thursday february 2-5

starters

Soup of the Day

please inquire

Caesar Salad

hearts of romaine, aged parmesan,
herbed brioche croutons, caesar dressing

Caprese Bruschetta

diced tomato, basil & fresh mozzarella, garlic
parmesan bread, red onion, balsamic glaze

Fried Calamari

lemon pepper, spicy tomato sauce

mains

Rigatoni alla Vodka

tomato, cream & vodka sauce, parmesan
& stracciatella, with chicken or shrimp

Vegetable Risotto

zucchini, eggplant, cherry tomato,
baby arugula, mushroom stock, aged parmesan

Pappardelle & Beef Ragu

shredded braised beef shank,
tomato sauce, whipped ricotta

Chicken Francese

white wine lemon sauce, linguini & broccoli

desserts

Tiramisu

layered coffee soaked lady fingers,
mascarpone cream filling, cocoa powder

Tres Leches

topped with strawberries &
homemade whipped cream