



PRIX-FIXE MENU - DINNER

OFFERED TUESDAY-THURSDAY

\$39 per person

APPETIZERS

BUTTERNUT SQUASH SOUP

Toasted pepitas, crème fraiche

EGGPLANT PARMESAN

Ricotta, lemon zest, grana Padano, mozzarella, tomato sauce

BABY GEM CAESAR

White anchovy, garlic crumbs, parmesan snow

RISOTTO CROQUETTES

Panko encrusted rice ball, plum tomato sauce

PUMPKIN RAVIOLI

Cinnamon brown butter, sage, toasted walnuts, pecorino Romano

MAIN COURSE

PAPPARDELLE BOLOGNESE

Braised short rib, veal & pork, melted burrata

PAN ROASTED ICELANDIC COD

Sauteed artichokes, cherry tomato, zucchini, spinach, olive & caper tapenade

CHICKEN SCARPARELLO

Roasted peppers, onion, sweet sausage, rosemary, lemon, potatoes

ROASTED BERKSHIRE PORK CHOP

Roasted potatoes, broccoli rabe, cherry pepper vinegar sauce

GRILLED SKIRT STEAK +\$5

Garlic mashed potatoes, grilled vegetables, chimichurri

DESSERT

CHOCOLATE CHIP COOKIES

Vanilla whipped cream, powdered sugar

PROFITEROLES

Vanilla ice cream, chocolate sauce

PISTACHIO CRÈME BRULEE

WARM CHOCOLATE CAKE

Vanilla ice cream, strawberry sauce

ICE CREAM OR SORBET

Chocolate, Vanilla, Raspberry, Black Cherry

**No substitutions due to special pricing*

**Please inform your server of any food allergies*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*