

Restaurant Week

\$30 PER DINER

Price excludes tax, gratuity, and beverages.

Available for dine-in and carry-out only.

FIRST COURSE

CHOOSE ONE

TOMATO BASIL SOUP *gfr garlic croutons, goat cheese, basil pesto*

CAESAR SALAD *gfr crisp romaine, parmesan, ciabatta croutons, grana padano crisps*

ARANCINI *parmesan crusted risotto, marinara*

SECOND COURSE

CHOOSE ONE

LASAGNA *béchamel, marinara, Italian sausage*

FILET (5oz)* *gfr pan-roasted tenderloin filet, sautéed asparagus, smashed crispy yukon potatoes, gorgonzola butter*

SEASONAL RAVIOLI *six cheese ravioli, forest mushrooms, asparagus, sun-dried tomatoes, pan jus, goat cheese*

THIRD COURSE

CHOOSE ONE

TIRAMISU *coffee dipped lady fingers, lightly whipped mascarpone*

CHOCOLATE TART *rich chocolate ganache, Oreo crust, whipped cream, pistachio-honey brittle*

gfr prepared gluten free upon request

please note While we offer gluten free items, our kitchen is not gluten free.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

mezzo