

mezzo

Restaurant Week

\$45 PER DINER

Our Restaurant Week Menu is available
January 20th through 25th for dine-in only.
Please ask your server about gluten free options.
Price does not include tax, gratuity, or beverages.

FIRST COURSE

select one

Caesar Salad romaine lettuce, grana padano,
Caesar dressing, bread crisp

Fried Mushrooms blue oyster mushrooms, orange
dijon sauce

Sausage & Peppers Italian sausage, red and green
bell peppers, red sauce

SECOND COURSE

select one

Sausage & Farfalle Italian sausage, farfalle pasta,
spinach, onions, tomato, vodka sauce

Mezzaluna layered mushroom and goat cheese
mezzaluna pastas, caramelized onion cream sauce,
caramelized onions

Wild Striped Bass white bean purée, roasted
cauliflower, beech mushrooms, crispy brussels
sprout leaves

Filet* 4 oz. filet, garlic mashed potatoes,
asparagus, mushroom medley, burgundy sauce

THIRD COURSE

select one

Tiramisu lady fingers, coffee, mascarpone, cocoa

Lemon Bar graham cracker crust, blueberry
compote, powdered sugar



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

Please Note: Gluten free modifications may come with an upcharge. The following major food allergens are used as ingredient in our kitchens: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please ask your server for more information about these ingredients.