

Restaurant Week

3-Course Prix Fixe Menu • \$45 Per Diner

Please ask your server about gluten free options.

Dine-in only. Price does not include tax, gratuity, or beverages.

FIRST COURSE

Select One

Formaggio Fritto fried cheese - ricotta, mozzarella, parmesan, pecorino - with marinara and peach-mango preserves

Winter Salad arugula arcadian mix, pomegranate seeds, dried blueberries, Turkish dried cherries, goat cheese, peppita granola

Brussels Sprouts maple dijon sauce, candied walnuts, garlic herb breadcrumbs, parsley

SECOND COURSE

Select One

Short Rib Risotto parmesan risotto, short rib, red wine sauce, grana padano, asparagus, green onion

Shrimp Gemelli Tuscan seasoned shrimp, marinara, peach-mango preserves, parmesan, parsley

Goat Cheese Mezzaluna goat cheese mezzaluna ravioli, mushroom, apricot marsala sauce, parmesan

Petite Filet* garlic red skin mashed potatoes, glazed carrots, mushroom pan sauce

THIRD COURSE

Select One

Tiramisu lady fingers, coffee, mascarpone, cocoa

Chocolate Strawberry Cheesecake chocolate cheesecake tart, strawberry, chocolate sauce, whipped cream

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