

# 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.

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## 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

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## 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

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## 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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