

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

Caesar Salad romaine, shaved parmesan, peppered cheese crisps, Caesar dressing, croutons

Arancini parmesan crusted tomato risotto, marinara, grana padano

Roasted Portabella Mushroom stuffed with spinach, feta, roasted garlic, sprinkled with breadcrumbs, served with marinara

SECOND COURSE

Select One

Cacio e Pepe Spaghetti black pepper, pecorino romano, olive oil

Pasta Puttanesca spaghetti, tomatoes, olives, capers, garlic, parmesan, fresh basil

Pork Tenderloin Medallions cauliflower purée, sweet onion agrodolce, fried sage

Petite Filet* cauliflower purée, broccoli rabe, creamy brandy peppercorn sauce

THIRD COURSE

Select One

Tiramisu lady fingers, coffee, mascarpone, cocoa

Chocolate Crusted Coconut Cheesecake toasted coconut, chocolate curls, and raspberry sauce

mezzo



*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.