

RESTAURANT WEEK DINNER MENU

\$35 *for* 3 courses

FIRST COURSE

smoked chicken croquettes

mozzarella croquettes, marscapone, piquillo pepper sauce

shaved brussels sprout salad

babyarugula, candied bacon, garlic croutons, avocado, soft egg, bleu cheese dressing

handmade potato gnocchi

crispy shaved grana padano, poached egg, white truffle oil

nonna's veal meatballs

anson mills polenta, slow cooked plum tomatoes, basil oil

SECOND COURSE

bucatini bolognese

slow cooked meat ragu, grana padano cheese, whipped ricotta, basil oil

roasted chicken "half a bird"

anson mills polenta, fried brussels sprouts, sweet sausages, garlic aioli, madeira au jus

crispy skin atlantic salmon

anson mill farrotto, baby leeks, butternut squash, manila clams, kalamata olive tapenade

peppercorn crusted ny strip steak

handmade potato gnocchi, root vegetables, thyme pearl onions, au poivre sauce

THIRD COURSE

warm chocolate cake

crème brulee

banana spring rolls

duo of gelato



20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.