



RESTAURANT WEEK DINNER MENU 2023

45.00 per person
(Exclusive of tax and gratuity)

First Course

Burrata

Charred Pickled Sweet Peppers, Spicy Greens, Crostini

Insalata Verde

Gem Lettuce, Age Ricotta, Marcona Almonds

8 ½ Meatball

Whipped Ricotta, Tomato, Basil

Second Course

Cavatelli

Lamb Sugo, Pecorino, Rosemary

Chicken Parmesan

Bianco di Napoli Tomato, Basil, Fresh mozzarella

Branzino

Kalamata, Charred Lemon, Herb Salad

Rigatoni Pomodoro

Dessert

Panna Cotta, Basil Strawberries

Lemon Olive Oil Cake

Seasonal Market Sorbets

Buon Appetito

Executive Chef
Sam Hazen



RESTAURANT WEEK LUNCH MENU 2023

30.00 per person

(Exclusive of tax and gratuity)

First Course

Burrata

Charred Pickled Sweet Peppers, Spicy Greens, Crostini

Caesar Salad

Gem Lettuces

8 ½ Meatball

Whipped Ricotta, Tomato, Basil

Second Course

Chicken Parmesan

Bianco di Napoli Tomato, Basil, Fresh Mozzarella

Branzino

Kalamata, Charred Lemon, Herb Salad

Rigatoni Pomodoro

8 ½ Burger

Chianti Onions, Provolone, Focaccia, Parmesan Fries

Dessert

Panna Cotta, Basil Strawberries

Seasonal Market Sorbets

Buon Appetito

Executive Chef
Sam Hazen