

SUMMER RESTAURANT WEEK

Three Courses | 45 pp
Please select one item from each course

First Course

CAPRESE SALAD WITH HOUSEMADE BURRATA MOZZARELLA
heirloom tomato, basil

LITTLE GEM CAESAR SALAD
brioche croutons

SUMMER CORN SALAD
tomato, cucumber, pepper

WATERMELON GAZPACHO
tomato, cucumber

CAULIFLOWER MILANESE

SHORT RIB MEATBALLS (two)

Main Course

FIVE POMODORO SPAGHETTI

RIGATONI ALLA VODKA
guanciale bacon, bread crumbs

HERBED CHICKEN PAILLARD & MARILENA SALAD
arugula, truffle pecorino cheese, grapes, walnuts

OUR FAMOUS CHICKEN PARMIGIANA (supp 3)
burrata mozzarella

MEDITERRANEAN BRANZINO AL FORNO (supp 6)
charred peppers and onions

TRUE NORTH SALMON (supp 3)
sicilian ratatouille crust, spring peas, spinach

FILET MIGNON (supp 23)
cacio e pepe fries

Dessert

PETIT CHOCOLATE MOUSSE & WHIPPED CREAM

TIRAMISU

WATERMELON



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