



RESTAURANT • BYOB

RESTAURANT WEEK

1st Course

TUSCAN SAUSAGE POTATO SOUP

housemade spicy italian sausage, spinach
*can be made vegetarian

WHIPPED RICOTTA

calabrian honey, grilled sourdough

MARKET SALAD

lolla rossa, goat cheese, granny smith apples, dried cherries, candied hazelnuts, spiced cider vinaigrette

FONTINA STUFFED MEATBALLS

san marzano sauce, grilled sourdough

GRILLED CAESAR

romaine, roasted red peppers, house caesar dressing, shaved grana padano, crispy pancetta, torn baguette croutons
*can be made vegetarian

STEAMED PEI MUSSELS

spicy italian sausage, tomatoes, white wine, garlic, caramelized cipollini onions, grilled bread

BASTONCINI DI FONTINA

black truffle honey, micro greens, crushed almonds

2nd Course

ORECCHIETTE

house made spicy Italian sausage, spinach, parmesan, lemon white wine
*can be made vegetarian

CRAB RAVIOLI

crispy pancetta, asparagus, roasted red pepper cream sauce

CHICKEN PARMESAN

house-made rigatoni, san marzano tomatoes, mozzarella

VEAL SALTIMBOCCA

mushroom risotto, grilled asparagus, crispy prosciutto, sage-demi glace

LASAGNA BLANCA

ricotta, mozzarella, spinach, parmesan cream

MARKET FISH

paired with seasonal side, chef's daily selection

RIGATONI BOLOGNESE

pork, beef, veal, whipped basil ricotta

3rd Course

SEASONAL SORBET

Ask your server for daily selection

CLASSIC TIRAMISU

coffee soaked lady fingers, chocolate espresso bean crumble

PISTACHIO CANNOLI

honey, crushed pistachios, powdered sugar

ORANGE OLIVE OIL CAKE

candied hazelnuts, vanilla creme anglaise, whipped cream



3.25 % surcharge added to all credit card transactions

20% gratuity will be included for parties of five or more

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses