



Restaurant Week • January 2018

APPETIZERS

Carpaccio & Tartare of Beef

Onions • Capers • Arugula • Truffle Oil

Antipasto Misto

Salamino • Formaggio • sottaceti • Olives

Avocado Salad

Cherry Tomato • Basil • Red Onion • Lemon Vinaigrette

MAIN COURSE

Colossal Shrimp Scampi Pasta

Angel hair pasta • Tomato Concassé • Lemon-White Wine Butter Sauce

Veal Chop Milanese

Arugula & Tomatoes • Homemade Citrus Vinaigrette

Wild Boar Pappardelle

Wild Boar Bolognese Sauce • Fresh Egg Pappardelle Pasta • Cherry Tomatoes

Pan-Seared Rockfish

Fingerling Potatoes • Quinoa • Roasted Seasonal Vegetables • Lemon Garlic Butter

DESSERTS

Today's Ice Cream or Sorbet

White Chocolate Espresso Cheesecake

Consuming raw or undercooked meats, poultry, shrimp, oysters, crab, fish or clams may increase your risk of food borne illness