RESTAURANT WEEKS
LUNCH MENU

FIRST COURSE
Lemon Arugula salad
Creamy lemon dressing topped with parmigiano Reggiano, celery, and rosemary garlic breadcrumbs

SECOND COURSE
Stuffed peppers and tomato
Tomato Bolognese and rice stuffed vegetables, topped with garlic yogurt
Cuban sandwich
Garlic mojo roasted pork, ham, swiss, house made pickles, mustard

THIRD COURSE
Merlot Poached pear
Vanilla ice cream, crumble

$20: DINE-IN, TO-GO AND DELIVERY (IF APPLICABLE)

CULINARIA HOSPITALITY FUND
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