RESTAURANT WEEK

$90 Per Person

Choice of Antipasti:

TUSCAN CARNE CRUDA
Lemon, Capers, Shallot

HEIRLOOM CAPRESE
Buffalo Mozzarella, Basil Pesto

FRIED CALAMARI
Pickled Peppers, Guanciale, Clabrian Aioli

Choice of Secondi:

LUMACHE BOLOGNESE
Beef, Pork, and Veal

CHICKEN CACCIATORE
Tomatoes, Olives, Capers

ALASKAN HALIBUT
Stewed Spring Vegetables, Lemon

CAPE GRIM NEW YORK STRIP
+ $25 Supplemental Charge

Dolce Choice of:

CANNOLI
Ricotta Mascarpone, Cinnamon, Chocolate

SEASONAL PANNA COTTA
Seasonal Fruit

TORTA SETTEVELLI
Praline Mousse, Chocolate Sponge, Hazelnut Crunch

The consumption of raw or undercooked eggs, meat, poultry, seafood for shellfish may increase your risk of food borne illness.
Kindly be sure to inform your server/bartender for any allergies or dietary restrictions.
20% Gratuity will be added to all parties of 6 or more.