



## Restaurant Week 2024 Dinner Menu

### to start

*(please choose one)*

ARUGULA lemon, shaved grana, extra virgin olive oil

CAESAR SALAD romaine hearts, anchovies, capers, reggiano

FRITTO MISTO fried calamari & mussels, mushrooms, peppers, spicy sauce

### entrée

*(please choose one)*

MARGHERITA san marzano, fior di latte, oregano

GNOCCHI potato dumpling, arugula pesto, reggiano cream, burrata

SHRIMP forbidden rice, confit tomatoes, garlic crema

SALMON sauteed spinach, eggplant, lemon-caper sauce

ROASTED BEEF TENDERLOIN grilled romaine hearts, roasted potatoes, chimichurri

### dolce

*(please choose one)*

PROFITEROLES hot fudge chocolate, whipped cream, vanilla gelato

COCONUT CREME TAPIOCA almond milk, passion fruit sauce, seasonal berries

***\$60 per person***