



RESTAURANT WEEK LUNCH MENU

\$20 per person

PASTA E FAGIOLI SOUP

WHITE BEANS, ESCAROLE, TOMATO, PARMESAN

-OR-

CLASSIC CAESAR SALAD

ROMAINE HEARTS, REGGIANO, GARLIC CROUTON, SIGNATURE DRESSING



FAROE ISLAND SALMON

ESCAROLE, CANNELLINI BEANS, PANCETTA

-OR-

PAN ROASTED AMISH CHICKEN

PEAS & CARROTS, WILD AND BROWN RICE BLEND, NATURAL JUS

-OR-

PANINI

TOMATO, FRESH MOZZARELLA, BASIL, HOMEMADE CHIPS



HOMEMADE SORBETTO

-OR-

HOMEMADE GELATO



RESTAURANT WEEK DINNER MENU

\$40 per person

RICOTTA CROSTINI

FRESH ENGLISH PEAS, KENTUCKY SPEARMINT, OLIO VERDE

-OR-

CLASSIC CAESAR SALAD

ROMAINE HEARTS, REGGIANO, GARLIC CROUTON, SIGNATURE DRESSING

-OR-

WARM ASPARAGUS SALAD

ALMOND, PARMESAN, ROMESCO SAUCE

-OR-

PASTA E FAGIOLI SOUP

WHITE BEAN, ESCAROLE, TOMATO, PARMESAN



FAROE ISLAND SALMON

ESCAROLE, CANNELLINI BEANS, PANCETTA

-OR-

PAN ROASTED AMISH CHICKEN

PEAS & CARROTS, WILD AND BROWN RICE BLEND, NATURAL JUS

-OR-

PAPPARDELLE

SAVONA BOLOGNESE

-OR-

RISOTTO

MORNING MUSHROOMS, ASPARAGUS



BLUEBERRY SHORTCAKE

OAT STREUSEL, WHIPPED CREAM

-OR-

FLOURLESS CHOCOLATE BROWNIE

COFFEE DIPLOMAT, CARAMEL AND ORANGE CRÈMEUX