

Restaurant Week

Amuse

Mini semolina gnocchi, shrimp, and parmesan chip

First Course

Spinach Salad

Gorgonzola_dolce,_pancetta-sherry vinaigrette

Escarole salad

orange vinaigrette, coppa , goat cheese

Parsnip soup

mushrooms, aged balsamic

Second Course

Skirt Steak

Olive Oil whipped potatoes, sautéed spinach, shallot jam

Rigatoni Bolognese

Traditional slow cooked ragu, parmesan

Roasted Scallops

Lentil Puree, spinach, ginger glaze

Third Course

Mini dessert trio

Pot de crème, chocolate cake, panna cotta