



SOB Restaurant Week

From The Bar :

Farewell My Lovely – Tito's Vodka, Sauvignon Blanc, Grapefruit Liqueur & Lime
\$11

Appetizers

Pea Soup

chilled & minted finished with gorgeous olive oil, za'atar & feta

Bufala Mozzarella & Basil Pizzette

mini pizza topped with mozzarella di bufala, whole basil leaves, crushed garlic & tomatoes

Augula Salad

lemon & olive oil, pool of parmesan crema, aged balsamic, charred onions & peels of parmesan

Entrées

Ricotta Gnocchi & Braised Veal

light & fluffy 'kisses from angels' tossed with veal breast-garlic-tomato ragu with a drizzle of pesto

Pan-Roasted Local Mahi

thyme scented creamy corn, shroom-roasted potato-corn hash & a toasted corn-sherry salsa

Skirt Frites

char-grilled skirt steak, creamy spinach, sweet-sour onions, garlic butter & Match fries

Desserts

Hot Chocolate 'Soufflé' Cake

crushed and whole raspberries, whipped cream, and a scoop of vanilla bean gelato

Classic Tiramisu

layers of mascarpone cream and lady fingers, whipped cream, and chocolate covered espresso beans

Strawberry Rhubarb Crumble

warm berries & simmered rhubarb topped with a sweet crumb topping and a scoop of pistachio gelato

\$29.99