



"Italian Winter"
Restaurant Week 2025

MENU

\$40 per person + tax & gratuity

FIRST COURSE

Prosciutto de Parma, Cara Cara oranges, pistachios, olive oil, mint, Parmesan-reggiano

SECOND COURSE

Basil pesto linguine, tomato concasse, lemon Parmesan crisp

THIRD COURSE

Grilled swordfish, sauteed Swiss chard, garlic confit vinaigrette, orzo

or

Braised beef & root vegetables, brown sauce, creamy polenta

FOURTH COURSE

Tiramisu

Thank You for dining with us

