



Restaurant Week \$75

FOUR COURSES · NIGHTLY, SEPTEMBER 21-27, 2026



FIRST COURSE

– Choice of –

- GARLIC BREAD** Fresh grilled Tuscan bread, sauteed garlic and olive oil on top [v]
- BEEF CARPACCIO*** Thinly sliced beef tenderloin, arugula, capers, grana, olive oil
- ROLLINO** Hand rolled crust, wild mushrooms, mozzarella, arugula [v]
- CAPRESE** Vine ripe tomatoes, fresh mozzarella, basil, olive oil [v]
- TUNA TARTAR*** Ahi tuna, shallots, capers, Italian parsley, olive oil, Dijon, crostini
- GRILLED CALAMARI** Calamari, chorizo sausage, arugula, heirloom cherry tomatoes
- FRIED CALAMARI** Fried calamari, artichokes, zucchini, tartar sauce, marinara sauce
- MUSSELS & CLAMS** Steamed mussels and clams, sambuca tomato broth with Tuscan bread
- PEPPERONI PIZZA** Tomato sauce, mozzarella, spicy pepperoni
- MARGHERITA PIZZA** Tomato sauce, mozzarella, fresh basil [v]

SALADS & SOUP

– Choice of –

- ARUGULA** Arugula, grilled artichokes, shaved grana, olive oil [v]
- CAESAR** Romaine, focaccia croutons, white anchovies, shaved parmesan, Caesar dressing
- MINISTRONE** Fresh seasonal vegetables soup, vegetable broth [v]

ENTREES & PASTAS

– Choice of –

- LINGUINE & MIXED SEAFOOD** Thin flat pasta, mixed seafood, spicy tomato sauce
- PENNE** Small tube pasta, eggplant, fresh mozzarella, tomato-basil sauce [v]
- FETTUCCINE** Fettuccine, salmon, asparagus, light brandy cream sauce
- CARBONARA** Spaghetti, pork guanciale, eggs, pecorino cheese, light cream sauce
- SPAGHETTI** Homemade veal, beef meatballs, tomato sauce
- RIGATONI** Tube pasta, veal and beef ragù
- CHICKEN PARMESAN** Breaded free-range chicken breast, mozzarella, tomato sauce
- VEAL SCALOPPINE** Veal top round, lemon caper, white wine sauce
- SALMON*** Grilled wild Norwegian salmon, side of quinoa, cherry tomatoes, peas, fava beans, lemon

DESSERT

– Choice of –

- TIRAMISÙ** Espresso soaked savoiardi, mascarpone cream, cocoa
- PANNA COTTA** Vanilla bean cream, seasonal berries
- GELATO & SORBETTO** Chef's selection, three scoops

WINE PAIRING — \$38

Three glasses selected by our team to match your courses.

Gluten free pizza crust available

Ask us about the Wine Club and private dining.

The following major food allergens are used as ingredients: Milk, Eggs, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy and Sesame. A risk of cross contamination is always present.
*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
A 23% service charge is added to parties of five guests or more.