



RESTAURANT WEEK LUNCH MENU

\$22

Excluding beverage, tax and gratuity

FIRST COURSE

(choice of one)

ZUPPA (V) (GF)

Butternut squash soup

INSALATA DI PERA (V)

Arugula, radicchio, gorgonzola dolci, walnuts, sweet poached pear

BURRATA CON POMODORO TRICOLORE E AVOCADO (V) (GF)

Creamy fresh burrata, Tricolore tomatoes, Avocado, arugula, Balsamic

SECOND COURSE

(choice of one)

RAVIOLI DI CARNE BRASATO

Homemade Boneless Beef short ribs ravioli, sauteed spinach, gravy jus

PIZZA A LEGNA

*Wood-fired pizza, Skirt steak, sundried tomatoes, spinach,
gorgonzola & mozzarella cheese*

POLLO ARROSTO

*Roasted chicken breast, ricotta cheese, spinach,
rosemary fingerling potatoes*

FILETTO DI TONNO ALLA GRIGLIA (GF)

*Grilled Ahi Tuna fillet, homemade Italian caponata,
balsamic reduction*

MELANZANE ALLA PARMIGIANA (V)

Eggplant, tomato sauce, basil, mozzarella, baked in our Wood fired oven

DESSERT

(Choice of one)

TIRAMISU CLASSICO

Homemade classic Tiramisu, lady fingers, espresso, mascarpone cream

PANNA COTTA

Cream flan, caramelized Cherry and almonds



**RESTAURANT WEEK
DINNER MENU**

\$35

Excluding beverage, tax and gratuity

FIRST COURSE

(choice of one)

ZUPPA DI ZUCCA (V) (GF)

Butternut squash soup

EGGPLANT NAPOLEON (V)

Layers of crispy eggplant, homemade Italian caponata, pesto sauce

BURRATA CON POMODORO TRICOLORE E AVOCADO (V) (GF)

Creamy fresh burrata, Tricolore tomatoes, Avocado, arugula, Balsamic

CARPACCIO DI TONNO (GF)

*Ahi Tuna Carpaccio, Celery, Orange Supreme, Capers, Arugula
Lemon Vinaigrette*

SECOND COURSE

(choice of one)

RAVIOLI ALL'ARAGOSTA

Homemade Maine Lobster ravioli, Lobster jus, garlic bread

RISOTTO CON CARNE BRASATO

Braised boneless Beef short ribs, Arborio rice, mushrooms

PESCE SPADA ALLA GRIGLIA (GF)

Grilled Swordfish fillet, homemade Italian caponata, asparagus, Balsamic

POLLO ARROSTO

Roasted chicken breast, ricotta cheese, spinach, rosemary fingerling potatoes

MELANZANE ALLA PARMIGIANA (V)

Eggplant, tomato sauce, basil, mozzarella, baked in our Wood fired oven

DESSERT

(Choice of one)

TIRAMISU CLASSICO

Traditional lady fingers, espresso, mascarpone cheese cream

TORTA

Homemade Italian cheesecake with wild berries sauce



**RESTAURANT WEEK
BRUNCH MENU**

\$22

Excluding beverage, tax and gratuity

LIQUID COURSE
(choice of one)

BLOODY MARY

homemade spiced bloody Mary, distilled vodka

MIMOSA

sparkling wine, orange juice

BELLINI

sparkling wine, white peach pure

APPLE CIDER

sparkling wine, Apple cider

FOOD COURSE

(choice of one)

EGGS BENEDICT

Poached eggs, ham, hollandaise sauce, English muffin

EGG N' BACON FLATBREAD

Fresh mozzarella, bacon, egg, Italian sausage

FRITTATA (V)

Pan faced omelet, mozzarella, diced tomatoes, spinach

ITALIAN TOAST

Fried eggs, spinach, Prosciutto Di Parma, hollandaise sauce

CARBONARA PASTA

Spaghetti, pancetta, egg, black pepper, onions, touch of cream

SWEET COURSE

(Choice of one)

PANCAKES

Seasonal fruits, maple syrup

FRENCH TOAST

seasonal fruits, maple syrup