

Lunch RESTAURANT WEEK

Saturday, August 9th - Saturday, August 23rd, 2025



FIRST COURSE

Choice of

Mixed Field Greens

Tart Apple, Goat Cheese, Candied Pecan,
Crispy Parsnips & Champagne Vinaigrette

House Made Caesar Salad

Romaine Hearts, Sourdough Croutons
& Parmigiano-Reggiano

Roasted Cauliflower Bisque

Saffron Oil & Italian Herb Crema

Burrata di Bufala

Tigelle Italian Street Bread,
Fresh Strawberry, Prosciutto di Parma,
Fennel-Pink Peppercorn Jam & Fresh Basil
(\$14 Supplement)

ENTRÉE

Choice of

Chicken Caesar Salad

Grilled Chicken, Romaine Hearts, Sourdough Croutons & Parmigiano-Reggiano

Lunch Skewers

Your choice of Grilled Chicken Breast or Beef Sirloin marinated with
Toasted Cumin Seed, Fennel & Garlic & skewered with Sweet Peppers & Onion

Mediterranean Bowl

Field Greens, Cauliflower, Tomato, Cucumber, Soft-Boiled Egg,
Marcona Almonds & Falafel with Blood Orange Vinaigrette

Tuscan Bolognese

Campanelle, Fresh Herbs & Parmigiano Reggiano

DESSERT

Nutella Torte

Peanut Butter Mousse, Candied Peanuts & Salted Caramel

Thank You for Joining!

\$30 PER PERSON + 20% GRATUITY + TAX | \$16 WINE PAIRINGS

Dinner
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Saffron Oil & Italian Herb Crema

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Tigelle Italian Street Bread,
Fresh Strawberry, Prosciutto di Parma,
Fennel-Pink Peppercorn Jam & Fresh Basil
(\$14 Supplement)

ENTRÉE

Choice of

Smoked Brisket Lasagna

Fresh Lasagna, Whole Milk Mozzarella, San Marzano, Texas Brisket & Parmigiano-Reggiano

Parmigiano Fried Chicken

Creamy Yukon Gold Mashed Potatoes & Parmigiano Gravy

Cast-Iron Seared Beef Filet Mignon

Crispy Tuscan Potatoes, Grilled Asparagus & Calabrian Chili Crunch
(\$20 Supplement)

Pan Roasted Atlantic Salmon Fillet

Orzo, Chickpeas, Cherry Tomato, English Cucumber, Tzatziki, Mint & Lemon-Garlic Vinaigrette

Tuscan Bolognese

Campanelle, Fresh Herbs & Parmigiano Reggiano

DESSERT

Choice of

Nutella Torte

Peanut Butter Mousse, Candied Peanuts
& Salted Caramel

White Chocolate Cheesecake

Strawberry Three Ways & Almond Nougat

Thank You for Joining!

\$55 PER PERSON + 20% GRATUITY + TAX | \$24 WINE PAIRINGS