

# RESTAURANT WEEKS

August 22<sup>nd</sup> – September 5<sup>th</sup>

Lunch \$20.11

Dinner- Sunday thru Thursday \$30.11

## LUNCH

Complimentary glass of Prosecco

### 1<sup>st</sup> Course

Choice of...

CREAMY PARMESAN & POLENTA SOUP Mortadella, soft runny egg, Calabrian oil

HEIRLOOM TOMATO PANZANELLA Focaccia croutons, vegetables, sherry dressing

FIELD LETTUCES Honey-thyme vinaigrette, vegetables

### 2<sup>nd</sup> Course

Choice of...

GRILLED VEGETABLE PANINI

Arugula, aged balsamic, marinated feta

CHICKEN MILANESE PANINI

Mozzarella, greens, tomato confit, basil

MEATBALL CALZONE

Ricotta, parmesan, oven dried tomatoes, oregano

MEATBALLS & SPICY PEPPERS PIZZA

Burrata, parmesan

TAGLIATELLE & BOLOGNESE

Veal ragu, roasted vegetables, red wine, cream

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## DINNER

Complimentary glass of Prosecco

### 1<sup>st</sup> Course

Choice of...

CREAMY PARMESAN & POLENTA SOUP Mortadella, soft runny egg, Calabrian oil

HEIRLOOM TOMATO PANZANELLA Focaccia croutons, vegetables, sherry dressing

FIELD LETTUCES Honey-thyme vinaigrette, vegetables

### 2<sup>nd</sup> Course

Choice of...

BLUE CHEESE & DANDELION PIZZA

Preserved cherries, blue cheese, fennel mostardo, prosciutto, dandelion greens

WOOD ROASTED GARLIC CHICKEN

Olive oil whipped potatoes, broccoli rabe, cherry peppers

GRILLED HANGER STEAK

Roasted brussels sprouts, polenta fries

BUCATINI & SHRIMP

Saffron, tomato broth, white wine, capers, olives, lemon