



**New Haven Restaurant Week**  
**Lunch Prix Fixe**  
\$17

**Starters**

*Choose one*

**Caesar Salad**

kale, croutons, parmesan, Caesar dressing

**Harvest Brussel Sprouts Salad**

parmesan risotto cake, truffle vinaigrette

**Stuffed Turkey Meatballs**

craisins, citrus marmalade

**Sicilian Calamari**

fried and tossed with cherry peppers, julienne carrots, zucchini  
and yellow squash, marinara

**Tuna Tartar with a Twist**

avocado mousse, ponzu, kimchee, red pepper coulis, crispy wonton

**Seconds**

*Choose one*

**Grilled Salmon**

warm corn & fava salsa, tomato sauce drizzle

**Crab Cakes**

crab & shrimp cakes, creamy leeks, saffron lobster sauce

**Funghi Farfalle**

medley of exotic mushrooms (shiitake, oyster, cremini  
and button), truffle olive oil

**Shrimp & Spinach Crostini**

julienne bacon & leeks, cherry tomatoes, grated parmesan  
cheese, lobster essence sauce

**Chicken Scaloppini**

mushroom and asparagus risotto, yellow & red sundried  
tomatoes, demi-glace

**Dessert**

**Assorted Macaroons**



**New Haven Restaurant Week**  
**Dinner Prix Fixe**  
\$31

**Starters**

*Choose one*

**Caesar Salad**

kale, croutons, parmesan, Caesar dressing

**Harvest Brussel Sprouts Salad**

parmesan risotto cake, truffle vinaigrette

**Oregano Lemon Grilled Calamari**

hummus puree, artichoke and avocado garnish

**Stuffed Turkey Meatballs**

craisins, citrus marmalade

**Tuna Tataki**

blackened tuna, ponzu, micro greens, kimchee aioli, black garlic aioli

**Seconds**

*Choose one*

**Roasted Rosemary Chicken**

sweet potato puree, spinach, haricot verts, natural pan jus

**Grilled Salmon**

warm corn & fava salsa, tomato sauce drizzle

**Grilled Hanger Steak**

mashed potatoes, sautéed garlic spinach, sweet and hot cherry pepper demi-glace

**Fungi Farfalle**

medley of exotic mushrooms (shiitake, oyster, cremini and button), truffle olive oil

**Crispy Red Snapper**

bok choy, parmesan truffle gnocchi, tomato fondue garnish, port wine reduction

**Dessert**

**Assorted Macaroons**

**Vanilla Panna Cotta**

raspberry sorbet, crème anglaise, tuille