



Fine Family Dining

Est. 2019

Pasta D'oro

"Everything made with a

heart of *Gold*"

Restaurant Week Dinner Menu

Appetizers

Wild Forest Mushroom Bisque

Topped with roasted oyster mushrooms, and shaved truffle

Short Rib Wontons

Slow braised pulled beef short ribs, spring onions, asian marinade, house slaw, chili oil, sherry au jus dip

Burrata Amore

Panko crusted buffalo mozzarella burrata, san marzano fonduta, E.V.O.O. fresh basil

Spring Salad

Organic Bibb lettuce, avocado, pepitas, mangos, diced red onion, champagne vinaigrette

Maple Shrimp

Maple glazed jumbo shrimp, over 8 hr smoked pork belly, creamy polenta, house made bacon jam

Arancini di Funghi

Wild forest mushroom risotto balls, fontina cheese, panko crusted, over brandy mushroom duxelle

Entrees

Ground Lamb Gnocchi

Ground lamb, san marzano plum tomato ragu, homemade gnocchi, crumbled feta, basil, E.V.O.O.

Ravioli di Giorno

Chef's handmade ravioli, prepared fresh daily. Inquire with your server.

Cornish Game Hen

Herb marinated, oven baked, with whipped potatoes, grilled asparagus, mixed herb au jus

Salmon Capesante

Wild caught atlantic salmon, stuffed with a scallop mousse, baked and served with a limoncello glaze, blistered cherry tomatoes, baby spinach and herb roasted potatoes

Orecchiette al Pesto Genovese

Basil pesto cream, grilled prosciutto, stracciatella cheese, over homemade cavatelli

Beef & Reef

8 oz grilled angus sirloin, twin jumbo grilled shrimp, cherry pepper hash, baby spinach, garlic and herb butter

Mushroom Risotto

(Vegetarian)

Wild forest mushroom risotto, topped with balsamic roasted oyster mushrooms, grilled asparagus, topped with shaved pecorino cheese

Desserts

Tiramisu

Creme Brulee

Seasonal Bread Pudding A La Mode

Carrot Cake

Inquire about our wine pairing for each course!



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"Everything made with a

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Restaurant Week Lunch Menu

Appetizers

Wild Forest Mushroom Bisque

Topped with roasted oyster mushrooms, and shaved truffle

Short Rib Wontons

Slow braised pulled beef short ribs, spring onions, asian marinade, house slaw, chili oil, sherry au jus dip

Burrata Amore

Panko crusted buffalo mozzarella burrata, san marzano fonduta, E.V.O.O. fresh basil

Spring Salad

Organic Bibb lettuce, avocado, pepitas, mangos, diced red onion, champagne vinaigrette

Maple Shrimp

Maple glazed jumbo shrimp, over 8 hr smoked pork belly, creamy polenta, house made bacon jam

Arancini di Funghi

Wild forest mushroom risotto balls, fontina cheese, panko crusted, over brandy mushroom duxelle

Entrees

Grilled Chicken Panini

Grilled free range chicken breast, Arugula, sliced tomato, smoked fig spread, goat cheese, served with french fries

Ravioli di Giorno

Chef's handmade ravioli, prepared fresh daily. Inquire with your server

Steakhouse Burger

Angus patty, truffle au jus, gorgonzola cream, grilled prosciutto, arugula

Open Faced Steak Sandwich

Sliced filet tips, marinated and grilled, topped with caramelized onion, and roasted red peppers, melted provolone, and an aged balsamic glaze

Spring Chicken Salad

Organic Bibb lettuce, avocado, pepitas, mangos, diced red onion, champagne vinaigrette, topped with marinated grilled chicken

Pappardelle Fresca

Sauteed wild forest mushrooms, blistered cherry tomato, spinach, over homemade pappardelle pasta, toasted almonds

Desserts

Tiramisu

Creme Brulee

Seasonal Bread Pudding A La Mode

Carrot Cake

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