

RESTAURANT WEEK LUNCH MENU

Appetizer

Celery Root Soup *

pickled raisins, fresh parsley

Bibb Salad *

*crumbled blue cheese, sliced apples, candied pecans, avocado,
apple cider vinaigrette*

Fried Calamari

cherry pepper aioli, lemon wedge

Nonna Meatballs

ricotta cheese, tomato sauce, fresh basil

Entrée

Fusilli Amatriciana

crispy guanciale, pecorino romano cheese, fresh basil

Short Rib Grilled Cheese

brioche bread, smoked cheddar, pickles, caramelized onions

Chicken Cutlet Sandwich

baguette, fresh mozzarella, roasted red peppers, spinach, garlic aioli

Dessert

Pumpkin Cheesecake

ginger graham cracker crust, cranberry compote, crème fraiche

Butterscotch Brownie

vanilla ice cream, chocolate sauce

Ice Cream & Sorbet *

Lunch \$29.95 Monday thru Friday

(excluding tax, beverage and gratuity)

(NO SUBSTITUTIONS)

*** Denotes Gluten-Free Dishes ***

RESTAURANT WEEK DINNER MENU

Appetizer

Celery Root Soup *

pickled raisins, fresh parsley

Mesclun Green Salad *

shaved parmesan cheese, tomatoes, black truffle vinaigrette

Fried Calamari

cherry pepper aioli, lemon wedge

Nonna Meatballs

ricotta cheese, tomato sauce, fresh basil

Entrée

Pan Seared Atlantic Salmon *

sushi rice, bok choy, roasted red pepper coulis

Roasted "Free Bird" Chicken *

rutabaga puree, roasted brussels sprouts & sweet potatoes,

natural gravy

Stout Braised Short Ribs

polenta cake, roasted carrots & shishito peppers

Ricotta Gnocchi

brown butter pumpkin sage sauce,

pecorino romano cheese

Dessert

Pumpkin Cheesecake

ginger graham cracker crust, cranberry compote, crème fraîche

Butterscotch Brownie

vanilla ice cream, chocolate sauce

Ice Cream & Sorbet *

Dinner \$44.95 Sunday thru Thursday

(excluding tax, beverage and gratuity)

(NO SUBSTITUTIONS)

*** Denotes Gluten-Free Dishes ***