

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

Spaghetti Amatriciana

crispy guanciale, pecorino romano cheese, fresh basil

Grilled Chicken Sandwich

baguette, fresh mozzarella, bruschetta, garlic aioli, balsamic glaze

Lamb Burger

brioche bun, labneh cheese, roasted peppers, arugula, avocado aioli

Dessert

New York Cheesecake

ginger graham cracker crust, cherry compote, crème fraiche

Butterscotch Brownie

vanilla ice cream, chocolate sauce

Ice Cream & Sorbet *

Lunch \$29.95 Monday-Friday
(excluding tax, beverage and gratuity)
(NO SUBSTITUTIONS)

*** Denotes Gluten-Free Dishes ***
Items subject to change

RESTAURANT WEEK DINNER MENU

Appetizer

Celery Root Soup *

pickled raisins, fresh parsley

Roasted Beets *

citrus greek yogurt, crumbled pistachios, lemon oil

Fried Calamari

cherry pepper aioli, lemon wedge

Nonna Meatballs

ricotta cheese, tomato sauce, fresh basil

Entrée

Spring Spaghetti

*cherry tomatoes, peas, house-made pesto,
pecorino romano cheese, crumbled pistachios*

Atlantic Salmon *

*cherry tomatoes, spiced chickpeas, roasted cauliflower,
watermelon radish, green pea puree, lemon oil*

Roasted "Free Bird" Chicken *

braised kohlrabi, swiss chard, leeks, natural gravy

Filet Mignon

haricots verts, mashed potatoes, frizzled onions, bordelaise

Dessert

New York Cheesecake

ginger graham cracker crust, cherry compote, whipped cream

Butterscotch Brownie

vanilla ice cream, chocolate sauce

Ice Cream & Sorbet *

Dinner \$44.95 Sunday-Thursday
(excluding tax, beverage and gratuity)

(NO SUBSTITUTIONS)

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Items subject to change