



RESTAURANT WEEK - FALL 2020

NOVEMBER 9-22

MENU OFFERED FOR DINNER: TUE, WED, THU, SUN

- CHOICE OF -
APPETIZER + MAIN + DESSERT

A P P E T I Z E R

CAESAR

BABY ROMAINE HEARTS + LEMON-ANCHOVY VINAIGRETTE + GARLIC CROUTONS

GIGANTE MEATBALL

PARMIGIANO REGGIANO + RICOTTA + MARINARA SAUCE

ROCK SHRIMP TEMPURA

MIXED GREENS + SRIRACHA MAYO + LIME

GENERAL TSO'S CAULIFLOWER

CRISPY FLORETS + SCALLIONS + SESAME SEEDS

M A I N

PENNE ALLA VODKA

SAN MARZANO TOMATO + VODKA + PARMIGIANO REGGIANO

CHICKEN SCARPARELLO

ORGANIC BREAST + SWEET ITALIAN SAUSAGE + HOT & SWEET PEPPERS + POTATOES

FAROE ISLAND SALMON*

HAZELNUT CRUST + GIGANTE BEANS + PANCETTA + SWISS CHARD + WHOLE GRAIN MUSTARD NAGE

SINGLE-CUT PORK CHOP

BRUSSELS SPROUT HASH + BUTTERNUT SQUASH + BACON + POMEGRANATE MOLASSES

D E S S E R T

NY STYLE CHEESECAKE

BLUEBERRY COMPOTE + VANILLA WAFER + WHIPPED CREAM

NANNY YOLANDA ZEPPOLE

RICOTTA + STRAWBERRY COMPOTE + CHOCOLATE FUDGE

TIRAMISU

WHIPPED CREAM + FRESH STRAWBERRIES

If you have a food allergy, please speak to the server or a manager

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

35.95 PER PERSON | EXCLUSIVE OF BEVERAGES, TAX AND GRATUITY
NOT AVAILABLE FOR SPLITTING, SHARING, OR SUBSTITUTIONS
DINE IN ONLY
