

Restaurant Week Lunch Menu
August 24th to September 5th
pair an organic baby lettuce salad or a soup with
any half order of pasta and a dessert...\$20.09

~starters~

chic pea, pasta and parsley soup*

extra virgin olive oil...7

organic baby lettuce*

toasted pine nuts, golden raisins, extra virgin olive oil, balsamic vinegar...8

baby arugula caesar

white anchovy, garlic croutons, parmigiano reggiano...9

beef carpaccio

garlic aioli, shaved parmesan, local radish...10

~main course ~

bucatini with clams and sausage*

turnip greens, pecorino romano...15/9

spaghetti amatriciana*

spicy tomato and pancetta sauce...16/9.50

hand crafted pappardelle*

traditional bolognese, fresh ricotta...18/11

orecchiette with chicken*

boneless chicken thighs, rapini, spicy red pepper,
brown butter bread crumbs, ricotta salata...15/9

grilled chicken breast and heirloom tomato panzanella

garlic marinated chicken, tomato, cucumber and bread salad, salsa verde...14

sopressatta, mozzarella and roasted pepper panini

baby lettuce salad...8

roasted mushroom and pea risotto

mascarpone cheese, fava bean pesto...16

grilled ground sirloin burger

semolina bun, mozzarella cheese, balsamic onions, parmesan frites...12

~desserts~

bittersweet chocolate semifreddo*

raspberry sauce...9

mascarpone panna cotta*

sour cherry compote, amoretti crumble...9

pine nut-olive oil cake*

strawberry gelato, sweet basil pesto...9