



Restaurant Week Menu 2026

3 courses for \$36.00

1st Course

(choose one of the following)

Costine di Mais

roasted sweet corn "ribs, ricotta salata, herbs, lemon aioli
GF/V

Arancino

arugula & mozzarella stuffed crispy risotto, eggplant caponata, basil
V

Insalata Carciofi

marinated artichoke hearts, cannellini beans, cucumbers, lemon vinaigrette
GF/VG

2nd Course

(choose one of the following)

Pollo Fritto

crispy fried boneless chicken thighs, balsamic agrodolce, grilled zucchini, salsa verde

Ziti alla Genovese

ziti pasta, braised beef & caramelized onion ragu, pecorino

Costine di Maiale

tuscan slow roasted pork ribs, pickled vegetables, honey balsamic glaze
GF

Risotto Caprese

arborio rice with heirloom tomatoes, burrata, basil
GF/V

3rd Course

(choose one of the following)

Tiramisu

Ricotta Cheesecake GF