

Restaurant Week three square

\$60 per person (exclusive of tax and gratuity)

STARTER

(choose one)

Caesar della Casa romaine hearts, croutons, classic dressing +

Tuna Tartare avocado, carta di musica, black olive dressing *+

Grilled Octopus celery hearts, castelvetrano olives, cipollini, potatoes ^{GF}

ENTRÉE

(choose one)

Penne alla Vodka onions, prosciutto, peas, light cream sauce +

Brick Oven Salmon Oreganato seasoned breadcrumbs, lemon, white wine, garlic butter *†

Chicken Parmigiana thinly-pounded cutlet, marinara, mozzarella

DESSERT

(choose one)

NY Style Cheesecake brûlée sugar, market berries

Hazelnut Tart gianduja mousse, praline



+Can be made gluten-free GF = gluten-free VE = vegan

Please alert your server to any food allergies.

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.