

Restaurant Week

*A three courses dinner Menu for \$ 30 p.p. plus tax and gratuity.
Please no substitution, no split, and no valid with any other offers.*

First Course (pick one)

*A soup of Potato and Parmigiano with cajun scented scallions
Avocado salad with, Cherry tomatoes, Beets and Arugula, vinaigrette
Mozzarella salad with cantaloupe and tomatoes basil emulsion
Raw thin sliced beef (carpaccio) with arugula, Parmigiano, artichokes, truffle
salt, oil and lemon vinaigrette
Salmon and Avocado tartare dressed with spicy lime emulsion, Kalamata
olives Tapenade*

Second Course (pick one)

*Traditional Fettuccine with our Bolognese sauce
Artisan Penne with market mushroom in a truffle Parmigiano cream sauce
Orecchiette with sausage and mushroom in a slow tomato sauce
Pan roasted Atlantic Salmon, mustard sauce, string beans and potato
Sautéed shrimp with Cannellini beans, peeled tomatoes and arugula,
toasted Panko
Seared Angus sirloin steak with peppers and onions, roasted potatoes*

Third Course (pick one)

Traditional Cannolo or Strawberries with chilled Zabaglione or Coffees