

Restaurant Week three square

Dinner Menu

\$80 per person (excluding tax & gratuity)





Escargot Baked in truffle-garlic butter & lemon Baked Mozzarella Breaded mozzarella baked until soft, served with marinara



Roasted Beets Gorgonzola cheese, candied walnuts & living lettuce Little gem lettuce, focaccia crouton, classic dressing



Eggplant Norma Rigatoni, burrata, ricotta salata Pappardelle Wild Boar Tuscan style ragu & sweet peas



Mediterranean Branzino Sea bass with sake-lemon buerre-blanc sauce Flat Iron Steak

Chargrilled with cognac cream sauce and wild mushrooms

Desserts will be à la carte

Add a glass of wine to each course of your pre fixe dinner (except dessert) for only \$35 (Choose from red or white)