

Restaurant Week

2025

Choose one from each course
\$40 per person
This menu excluded from Happy Hour

Course I

MEATBALLS ^(GSO)

two all-beef meatballs, basil, sugo, grana, ciabatta

CAESAR ^(GSO)

radicchio, romaine, grana, sourdough breadcrumbs

ZUPPA ^(GS) ^(VEG)

carrot and roasted garlic bisque

Course II

TRUFFLE RISOTTO ^(GS) ^(VEG)

chef selected mushrooms, carnaroli rice, truffle oil, evoo, grana, fresh

RAVIOLI ^(VEG)

tre formmagi-stuffed, verde crema, pistachio, torn basil, grana

LASAGNA

veal, pork, beef bolognese, vodka sauce, pesto, grana, basil

VEGAN LASAGNA ^(GS) ^(V)

gluten-free pasta sheets, beyond bolognese, vegan almond ricotta, spinach, basil, sugo

Course III

PISTACHIO CHEESECAKE ^(VEG)

pistachio cheesecake, pistachio mousse, cookie crumb crust

TIRAMISU** ^(GSO) ^(VEG)

chef Cerrato's family recipe, several generations in the making

CHOCOLATE TORTE ^(VEG) ^(GS)

flourless, pure chocolate decadence

^(VEG) vegetarian ^(GS) gluten-sensitive ^(V) vegan
^(GSO) gluten-sensitive option

A 4% Kitchen Appreciation service charge is added to all guest checks and is passed entirely along to kitchen staff. We will gladly remove it upon request. We offer a 3% cash discount.

**These items contain raw ingredients

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.