



3-COURSES AT \$30 PER PERSON
OPTIONAL WINE PAIRING AVAILABLE WITH EACH COURSE FOR \$15
+\$10.00 FOR FISH SPECIAL / +5.00 FOR PASTA SPECIAL

1ST COURSE

BURRATA / Ampelos Rose
MEAT BALLS / Buehler Zinfandel
BABY KALE SALAD / Vionta Albariño
BURNT CARROT SALAD / Alexander Valley Chardonnay

2ND COURSE

LASAGNA RATATOUILLE / Morgan Pinot noir
OXTAIL RAVIOLI / La Roque Cab Franc
KUROBUTA PORK CHOP / Ramon Bilbao Tempranillo
MARY FARM CHICKEN / La Llama Malbec
GNOCCHI WITH DUCK RAGU / Unparalleled Cabernet Sauvignon
FISH OF THE DAY (Ask your server)
PASTA OF THE DAY (Ask your server)

3RD COURSE

RASPBERRY CHOCOLATE MOUSSE CAKE / Rosatello Moscato
PEAR CRANBERRY TART / Rosatello Moscato
NY CHEESE CAKE / Rosatello Moscato

All wine pairings subject to change due to availability.

RESTAURANT WEEK MENU