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# RESTAURANT WEEK

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SATURDAY, AUGUST 12 ~ SATURDAY, AUGUST 26

## OPTIONAL APERITIVO

TUSCAN WATERMELON MIMOSA \$6

## FIRST COURSE

FAMILY-STYLE ANTIPASTI PLATTER

## SECOND COURSE

CAESAR SALAD WITH PARMIGIANO FRICO

SLOW ROASTED CAPRESE WITH FRESH MOZZARELLA

SWEET CORN BISQUE W/ FRESH BLACK PEPPER AND FRANTOIA

*'16 LIBRANDI "CIRO" GRECO BIANCO, CALABRIA*

## THIRD COURSE

CAMPANELLE BOLOGNESE

PAN ROASTED SALMON WITH MARKET SELECTION

HAND-MADE PAPPARDELLE PASTA WITH "OSSO BUCO" RAGOUT

TUSCAN MARINATED MARKET-CUT STEAK WITH WILD MUSHROOM

(\$7 SUPPLEMENT)

*'13 ZENATO "ALANERA" ROSSO CORVINA, VENETO*

## DESSERT

NUTELLA X3

LEMON POUND CAKE WITH SEASONAL FRUIT AND MASCARPONE

*NV LA PERLINA MOSCATO, PUGLIA*

\$35 PER PERSON // \$15 WINE PAIRING

*Jason Dady*  
RESTAURANTS

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THANK YOU FOR JOINING US!

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