



RESTAURANT WEEK

TRE MARTINI

\$10

FIRST COURSE

CAESAR SALAD WITH PARMIGIANO FRICO

SLOW ROASTED CAPRESE WITH FRESH MOZZARELLA

POTATO LEEK BISQUE WITH BLACK PEPPER CREMA, AND FRANTOIA

'14 NOZZOLE LE BRUNICHE CHARDONNAY

SECOND COURSE

TAGLIATELLE BOLOGNESE

PAN ROASTED SALMON WITH CARAMELIZED CAULIFLOWER, CRISPY CAPERS AND LEMON AIOLI

CREAMY HERB PARMIGIANO RISOTTO

TUSCAN MARINATED MARKET-CUT STEAK WITH ROASTED OYSTER MUSHROOMS, AND JUS

(\$7 SUPPLEMENT)

'10 RUFFINO MODUS SUPER TUSCAN

DESSERT

NUTELLA X3

LEMON POUNDCAKE WITH BERRIES AND VANILLA MASCARPONE

NV RUFFINO PROSECCO

\$35 PER PERSON

\$17 WINE PAIRING

Jason Dady
RESTAURANTS

THANK YOU FOR JOINING US!
