



RESTAURANT WEEK \$42 PP

APPETIZERS

torched burrata salad
baby arugula, green olive tapenade, marinated tomato, balsamic-fig syrup

french onion soup
garlic parmesan croustade

mediterranean chopt salad
roasted peppers, feta, cucumbers, tomatoes, red wine vinaigrette

crispy artichoke hearts
rosemary cannellini puree, shaved parmesan, basil oil

wok fried brussels sprouts
miso apple cider vinaigrette, crispy pork belly

nonnas meatballs
herb ricotta, garlic crisp

clams oreganata
citrus-chardonnay butter

jumbo shrimp cocktail (+10)
remoulade & cocktail sauces

ENTREES

farmhouse chicken
fennel sausage, fingerling potatoes, roasted red peppers, cipollini onions

herb crusted florida grouper
garlic broccoli rabe, cannellini beans, olive oil cured tomatoes, rosemary garlic butter

pork milanese
panko-parmesan crusted, baby arugula, marinated tomato, burrata, hearts of palm,
shaved red onion, citrus vinaigrette

jambalaya rigatoni
applewood smoked chicken, andouille sausage, crawfish,
sundried tomato cream sauce

surf/turf ravioli
lobster ravioli, braised beef short rib, charred tomato, lobster-veal demi

veal osso buco (+10)
porcini risotto

10oz filet mignon (+21)
chef vegetable, garlic mashed

ARTISIAN DESSERTS

tiramisu~~keylime cheesecake~~ tartufo

**NO SHARING~~NO SUBSTITUTIONS
NOT VALID WITH OTHER PROMOTIONS**

MENU ITEMS SUBJECT TO CHANGE