

RESTAURANT WEEK MENU

October 27th - November 3rd
\$39

NO SUBSTITUTIONS - Offered all night (except Saturday until 7pm)

STARTER

Choice of 1

EVERYTHING PRETZEL

Smoked gouda & mozzarella fondue, fig marmalade

PEAR SALAD (GF)

Walnuts, goat cheese crumbles, butternut squash

BEDFORD AVE CRISPY CHICKEN

Unagi soy glaze, crushed avocado, sriracha aioli

ZUCCHINI CROQUETTES

Tzatziki, feta, dill

ROASTED CAULIFLOWER (GF)

Eggplant emulsion, pistachio sesame condiment, pickled red onions, herbs

FRIED CALAMARI

with marinara sauce

MAINS

Choice of 1

CHICKEN MILANESE

Chicken cutlet topped with fresh mozzarella, tomato, red onions, balsamic, baby gem mixed greens

EGGPLANT TOWER

Layered with roasted tomato & mozzarella served over capellini in marinara

BRAISED SHORT RIBS (GF)

Red wine braised short ribs, white cheddar whipped potatoes, roasted mushrooms & tri-color baby carrots

RIGATONI & BURRATA

Chef JoJo's signature vodka sauce, prosciutto, mushrooms, basil

FARRO ISLAND SALMON (GF)

Fall vegetable risotto, lobster cream sauce

SKIRT STEAK (GF) (+\$8)

Certified black angus in a signature marinade, roasted baby potatoes, charred broccolini

DESSERT

Choice of 1

OLIVE OIL CAKE

PROFITEROLES

BREAD PUDDING

(GF) = Gluten Free