

*\$46 3-Course Fixed Menu Available Sunday, October 27 -Sunday, November 4 (Saturday must order by 630pm)*

## First Course

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Soup of the Night

Simple Mixed Green Salad

*red radishes, cherry tomato & sherry-shallot vinaigrette*

Classic Caesar Salad

*white anchovies, croutons & shaved parmesan*

Miso Roasted Pumpkin Salad

*snow pea shoot & radish salad w/maple miso dressing*

Crispy Fried Calamari

*(+\$3) fried okra w/marinara & chipotle aioli*

Steamed P.E.I Mussels

*(+\$4) crostini & coconut habanero sauce*

Hand Made Spinach & Beet Ravioli

*(+\$5) roasted butternut squash & ricotta w/sage brown butter sauce*

## Main Course

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Fall Vegetable Risotto

*roasted butternut squash, brussels sprouts leaves, wild mushrooms & parmesan*

Vegan Grain Bowl

*kamut grain, spinach, carrots, butternut squash, cauliflower, peppers, leeks & garlic*

Garganelli Pasta Bolognese

*slow cooked beef, veal, lamb, san marzano tomatoes & parmesan*

Gemelli Pasta, Sausage & Broccoli Rabe

*italian sweet fennel sausage, roasted garlic, crushed red pepper, olive oil & parmesan*

Jerk Rubbed Pork Tenderloin

*(+\$4) mashed yuca & collard greens w/pinapple jerk sauce*

Freebird Herb Roasted Chicken

*(+\$6) fingerling potatoes, roasted carrots & leeks w/herb chicken jus*

Market Fresh Fish

*(+\$8) daily preparation*

## Dessert

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Bella Dolce Sorbet or Gelato

Vanilla Bean Panna Cotta w/mixed berry compote & toasted pistachios (GF)

Warm Chocolate Brownie w/chocolate miso sauce, roasted walnuts & whipped cream