

Spring 2026 LIRW Dinner Menu

Sunday, April 26th- Sunday, May 3rd

Saturday May 2nd from 4-7pm only

FIRST COURSE

(CHOICE OF)

ARUGULA SALAD

lemon, pine nuts & parmesan · *gf* · *vg*

CACIO E PEPE ARANCINI

spicy tomato · *vg*

EGGPLANT PARMESAN

burrata, fried eggplant & oven-roasted tomatoes · *vg*

SPANISH OCTOPUS +10 SUPPLEMENT

italian butter beans, fresno chili & chorizo vinaigrette · *gf*

MAIN COURSE

(CHOICE OF)

RICOTTA CAVATELLI

broccoli pesto, spring garlic & calabrian chili · *vg*

ROASTED ATLANTIC SALMON

fregola, sugar snap peas & shiitake mushrooms ·

VEAL RICOTTA MEATBALLS

parmesan, parsley & grilled sourdough ·

SKIRT STEAK +10 SUPPLEMENT

shishito peppers, red onion, thai basil
fish sauce & chili crunch · *gf*

DESSERT

(CHOICE OF)

SORBETS

seasonal selection of two · *gf*

CAST IRON COOKIE

vanilla ice cream, chocolate & caramel sauces

CREME BRULEE · *gf*

strawberry rhubarb & thyme

TIRAMISU +3 SUPPLEMENT

shaved chocolate & coffee liquor

\$46.00

vg = vegetarian option, gf = gluten free option