



February 22 - March 8

Dinner Menu
\$60.00

APPETIZER *(select one)*

Arancini (2)

Fried Risotto Balls

Amaro Salad

Castelfranco Radicchio, Green Oak Lettuce, Pears, Walnuts, Shaved Parmigiano, Honey & Lemon Vinaigrette

MAIN *(select one)*

Veal Chop

Arugula salad, Cherry Tomatoes

Pappardelle

Braised Boar, Tomato Sugo, Grana Padano

Rainbow Trout

Pan Seared Rainbow Trout, Cannellini Beans, Fennel, Onion, Celery, Baby Kale, Lemon

DESSERT *(select one)*

Tiramisu

Mascarpone, Savoiardi, Espresso, Cocoa

Budino

Caramel, Maldon Salt, Cookie Crumb

SPECIALTY COCKTAIL- \$15.00

Prickly Pear

Tequila Blanco, Pear Nectar, Jalapeño Infused Syrup, Lime Juice, Sparkling Water

