



- AUGUST 24-30 •
- \$55 PER PERSON •

SUMMER RESTAURANT WEEK

THREE-COURSE DINNER

Choose one appetizer, one entrée, and one dessert

— ANTIPASTI —

CAESAR SALAD

Earth Eats romaine, Grana Padano, anchovies, pangrattato

WATERMELON SALAD

Watermelon, heirloom tomatoes, cucumber, lemon, ricotta, basil, thyme, fresh mint

Add burrata +\$8

MUSHROOMS & CHEESE ARANCINI

Calabrian chili aioli

— SECONDI —

SPAGHETTI ALLE VONGOLE

Littleneck clams, garlic, parsley, white wine sauce

CHICKEN MILANESE

Breaded La Belle Farm chicken breast

BRANZINO FILLET

Broccolini, salsa verde

BAROLO-BRAISED SHORT RIB

Creamy polenta, oyster mushrooms, demi-glace

— DOLCI —

CLASSIC TIRAMISÙ

Mascarpone zabaglione, amaretto, cocoa

CHOCOLATE MOUSSE

Chocolate, cream, strawberries

MANGO PANNA COTTA

Chantilly cream, mixed berries, toasted almonds

Please inform your server of any allergies or dietary restrictions.