SUMMER RESTAURANT WEEK 2026

$35 per person • Lunch/Brunch Only

l'ardente

COURSE ONE

Insalata Verde | Butter Lettuce | Fennel | Avocado | Cucumber | Lemon Dressing (v+,gf)

Cesare | Little Gem Lettuce | Preserved Lemon | Anchovy Dressing | Mint Breadcrumbs* (sf)

Cavolfiori Fritti | Fried Cauliflower | Chili-Garlic Aioli (v,df)

Arancini | Saffron | Mozzarella | Calabrian Chile Oil (v)

Burrata | Grape Tomatoes | Pesto | Olive | Basil | Pane Bianco (v,cn)

Hamachi Crudo | Brûléed Orange | Kumquat | Jalapeño | Sicilian Pistachio | Mint (gf,df,cn)*

COURSE TWO

Pizza Margherita | Pomodoro | Fresh Mozzarella | Basil | Sicilian Oregano | EVOO (v)

Pizza Americana | Pomodoro | Aged Pepperoni | Fresh Mozzarella | Sicilian Oregano

Spaghetti al Pomodoro | Pomodoro | Basil | EVOO (v+)

Bucatini Cacio e Pepe | Pecorino | Black Pepper (v)

Ravioli | Goat Cheese | Ricotta | Baby Spinach | Lemon Butter (v)

Rigatoni alla Carbonara | Pancetta | Pecorino | Black Pepper | Confit Yolk*

Zucca | Sausage Ragù | Parmigiano | Basil | Fennel Pollen

DESSERT

Soft Serve | Vanilla Fior di Panna Gelato (v,gf) | Melon Basil Sorbet (v+,gf) | Swirl

Crème Brûlée | Amaretto-Orange Cream | Peach & Plum | Almond Biscotti (v,cn)

Blueberry Panna Cotta | Olive Oil Cake | Almond Streusel | Lemon Yogurt Powder (cn)

A 20% service charge will be added to your bill.
100% of this service charge is used to pay our service team members' wages.
Additional tips are not expected but always appreciated.

(v) – Vegetarian (v+) – Vegan (gf) – Gluten-Free (sf) – Shellfish (df) – Dairy-Free (cn) – Contains Nuts * Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.