

Restaurant Week

First Course

WATERMELON & LOCAL FETA gf

urfa chili honey, almonds & lime zest

or

LOPRO CAESAR SALAD

homemade croutons, parmigiano & white anchovies

or

BEEF LASAGNA SOUP

ricotta, fontina, fresh pasta

Main Course

GRILLED WESTER ROSS SALMON gf

quinoa, tomato, cucumber & red onion pickles,

tzatziki & lemon-oregano vinaigrette

or

RIGATONI BOLOGNESE

homemade pasta, beef & pork ragu, ricotta cheese

or

HOT HONEY CHICKEN SANDWICH

brioche bun, goat cheese, arugula, house pickles

Dessert

AFFOGATO WITH VANILLA SOFT SERVE gf

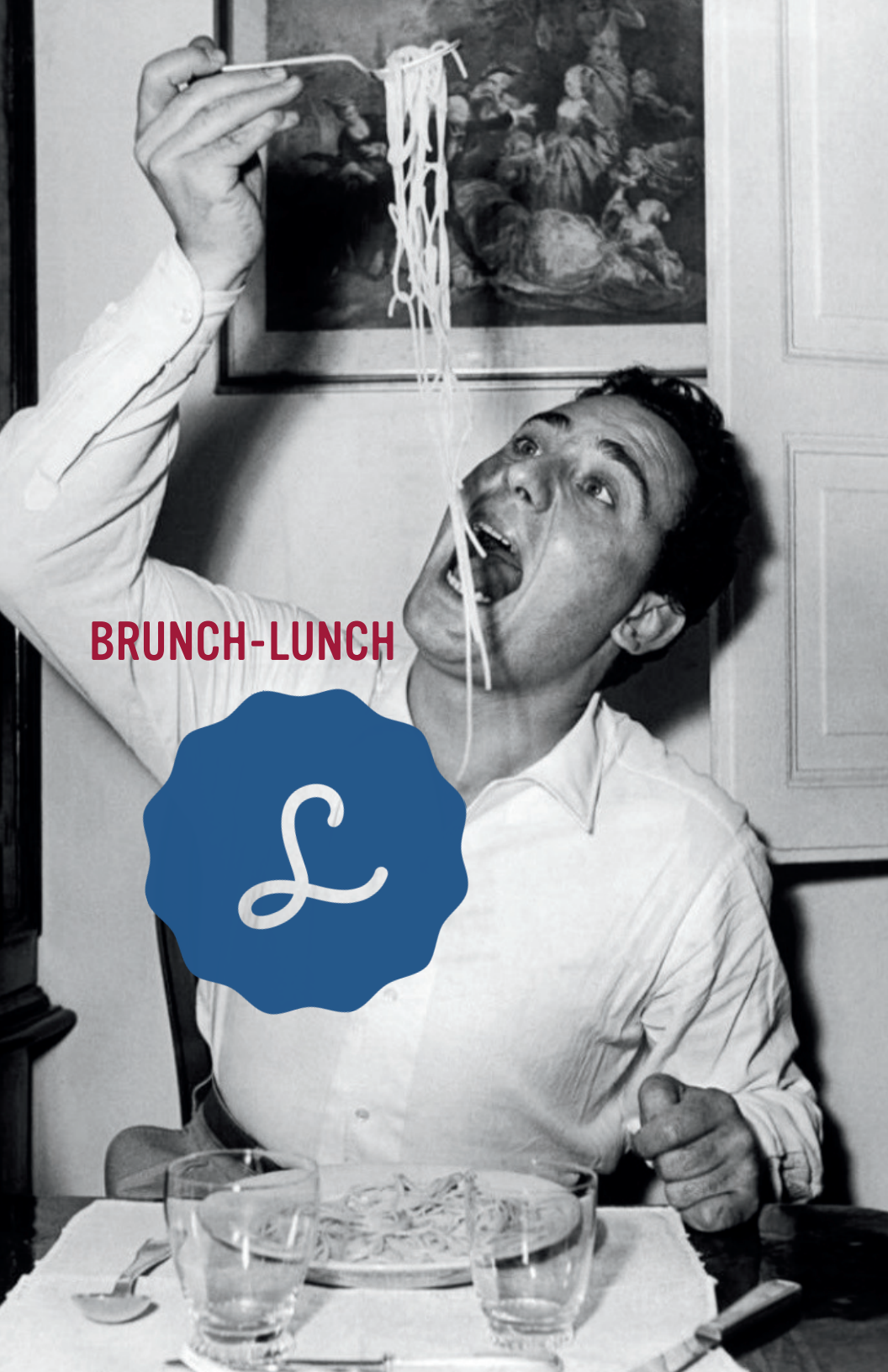
or

STRAWBERRY GRAHAM CRUNCH SUNDAE

fresh strawberries, whipped cream

homemade graham cracker, strawberry soft serve

\$35 per person, sorry no substitutions



BRUNCH-LUNCH

