

Summer Restaurant Week

\$35 per guest for 3 courses
wine pairing available | \$20 per guest

Tuesday, August 25 through Friday, August 28, 2026

Lunch Menu

FOR THE TABLE

Grilled Focaccia \$4/pp
black olive tapenade (pb)

Federal Risotto Fritters \$18
chive cream fraiche, parmesan reggiano

Artichokes Alla Romana \$18
Italian parsley, red pepper aioli (gf/pb)

FIRST COURSE

Sweet Corn and Coconut Cream Soup
grilled poblano peppers, pickled watermelon,
green onions (pb, gf)

Arugula and Radicchio Salad
grilled delmarva peaches, belle radish,
mustard sherry vinaigrette (gf, pb)

Housemade Spinach Rigatoni
sausage bolognese, wilted spinach,
parmesan reggiano

MAIN COURSE

Slow Cooked Breast of Amish Chicken
grilled romaine, black beans, crispy tortillas

Italian Eggplant and Tofu Teriyaki
lime scented basmati rice, sweet peppers,
toasted sesame (pb)

BBQ Glazed Jail Island Salmon
summer corn succotash, black eye peas,
sweet red peppers

Pan Roasted Swordfish Filet
mustard spatzle, tomato confit,
chimichurri sauce

Grilled Black Angus Beef Hanger Steak
eggplant puree, roasted red bliss potato,
artichoke, crispy onion (gf)

Silverio's Hand-Pulled Chicken Salad
toasted cashews, sesame crostini, arugula pesto

DESSERT COURSE

Dark Chocolate Panna Cotta
fresh berries, coconut sorbet (gf, pb)

Heirloom Cinnamon Carrot Cake
cream cheese frosting, candied hazelnuts,
caramel sauce

Fresh Mixed Berries & Zabaglione
grand marnier zabaglione, pistachio biscotti

Executive Chef & Co-Owner, Todd Gray,
Co-Owner, Ellen Kassoff
Chef de Cuisine, Ernesto Munoz

