

DINNER

\$35 PER PERSON
 CHOOSE ONE FROM EACH COURSE

FIRST COURSE

Winter Vegetable Salad
 Root vegetables, burrata, frisée

White Lentil Hummus and Roti
 House pickles, dukkah, lemon vinaigrette

Sheep's Milk Ricotta Toast
 Rustic bread, mache, marcona almonds, honey

SECOND COURSE

Rigatoni all'Amatriciana
 Prosciutto, tomato, chile flakes

Roasted Chicken a la Plancha
 Pomme purée, piperade

Hanger Steak
 Parsnips, braised kale, chili vinaigrette

Branzino
 Mussels, Littleneck clams, couscous, black olives

THIRD COURSE

Beignets
 Ricotta, honey

Chocolate Chip Cookie
 Vanilla gelato

Pineapple Upside Down Cake
 Cardamom caramel, coconut gelato

WINE AND BEER SPECIALS

Villa Sandi Prosecco NV \$8/\$30
 Treviso, Italy

Mantanzas Creek Sauvignon Blanc 2017 \$8/\$30
 Sonoma, California

Primarius Pinot Noir Rose 2017 \$10/\$38
 Willamette Valley, Oregon

Injuste Grenache-Syrah 2016 \$9/\$34
 Languedoc-Roussillon, France

Hardywood Pils \$5
 Richmond, VA

Executive Chef/Partner **Akhtar Nawab** Chef de Cuisine **Dan Izzo**

A 20% gratuity will be charged to all parties of six or more