

LUNCH

\$22 PER PERSON
 CHOOSE ONE FROM EACH COURSE

FIRST COURSE

Butternut Squash Soup

Hazelnut Butter, roasted butternut squash, fried sage

Caesar Salad

Avocado dressing, kale, cotija, jalapeno

Mac and Cheese

Pennette, pecorino, parmesan, cracked pepper

SECOND COURSE

Roasted Chicken a la Plancha

Pomme puree, piperade

Branzino

Israeli couscous, black olives, harissa

Farrotto

Roasted mushrooms, parmesan

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