

Restaurant Week



FALL 2026 • THREE COURSES • \$42

select one item from each course

FIRST COURSE

Italian Wedding Soup
With Mini Meatballs

Warm Brussels Sprout Salad

Roasted butternut squash purée, roasted Granny Smith apples, Gorgonzola, balsamic glaze

SECOND COURSE

Mediterranean Sea Bass Puttanesca

Roasted tomato and olive spaghetti, crushed red chili, caper gremolata

Pork Milanese

Rigatoni alla vodka, arugula pesto, shaved Parmesan

Shrimp Scampi Pizza

Garlic sauce, crushed red chili, shrimp, parsley, chopped roasted tomatoes

THIRD COURSE

Warm Blueberry Crisp

Served with vanilla ice cream

Almond Ricotta Cake

Almond paste, ricotta cake, butter toffee almonds

FEATURED BEVERAGES

Castello di Radda Chianti Classico DOCG — \$14/glass

S. Maria Aragosta Vermentino — \$12/glass

Lime Lager, 16 oz can — \$7

Choco-Berry Bliss — \$16

Grainger's Raspberry Vodka, chocolate liqueur, Baileys, whipped cream

Please inform your server of any food allergies or dietary restrictions. Our kitchen handles common allergens.