

Restaurant Week - \$35

Choice of:

Mushroom Soup

Portabella mushrooms, mirepoix, cream, garnished with chives & white truffle oil

Mixed Greens Salad

Mixed greens, apple, English cucumber, barrel aged apple cider vinaigrette

Grilled Sweet Corn

Local sweet corn, English cucumber, avocado, cilantro, feta, sesame chili crisp soy rice vinaigrette

Roquefort

Bibb lettuce, endive, watercress, applewood smoked bacon, garlic croutons, Roquefort dressing

Choice of:

Orecchiette

Italian sausage, spinach, lemon parmesan cream sauce

Gnocchi

Basil gnocchi, roasted tomato butter, quartered artichoke hearts, sliced baby portabellas

Lisa's Pizza (White)

Artichoke hearts, house made oven roasted tomatoes, Kalamata olives, steamed spinach, *Claudio's* mozzarella, Crucolo cheese, minced garlic

Margherita Pizza

Claudio's mozzarella, crushed tomato sauce, basil

Short Rib Pizza (White)

Crucolo cheese, parmesan, onion, port wine reduction, horseradish cream

Spicy Meatball Pizza

tomato sauce, *Claudio's* ricotta cheese, crucolo cheese, red pepper flakes

Portobello & Shallot Pizza (White)

Goat cheese, Crucolo cheese, thyme, truffle oil

Flor's Chorizo Pizza

Crucolo cheese, Mexican Chorizo, tomato sauce, red onions, jalapeño coins

Pepperoni Pizza

Crucolo cheese, tomato sauce

Plain Pizza

Crucolo cheese, tomato sauce

Choice of:

Single Profiterole

Chantilly cream, vanilla ice cream, on top of house made warmed fudge sauce

Apple Pie Bread Pudding

Cubed brioche, vanilla ice cream, French sea salt caramel