



RESTAURANT WEEK

3 COURSES FOR \$45

Select one menu item from each course

Appetizers

SORT-OF SPICY CAESAR

baby gem lettuce, parm & pecorino, wasabi & anchovy dressing

ZUCCHINI FRITTERS

buttermilk soaked, lemon dill aioli

WHIPPED RICOTTA 

citrus honey, rosemary, toasted almonds, dough points ***sub gluten free dough points for \$2

Handmade Pasta & Entrées

add on to pasta: burrata 8 | herbed chicken breast 9 | grilled shrimp 12 | meatball 14

***sub gluten free gnocchi for rigatoni 2



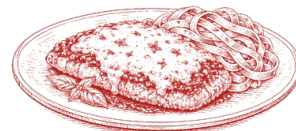
SEARED SALMON
asparagus risotto
cherry tomatoes
parmesan cheese



RIGATONI
alla vodka sauce
chili flake



**you should
add burrata*



CHICKEN PARMESAN
bone-in, breaded, fried,
side fettuccini al burro

*Pairs great with
our house white*

Dessert

TIRAMISU

layers of lady fingers, sweet mascarpone, cocoa powder

AFFOGATO  

caramel ice cream, espresso

***add a shot of Dorda Italian Liqueurs for \$5



Featured Beverages

HOUSE WHITE 13

borgo lame, piedmont

subtle, delicate – like a pinot grigio

HOUSE RED 13

contrade, puglia

easy drinking, deep negroamaro

ISLAND AMORE 14 

tequila, blood orange, coconut, lime

ITALIAN OLD FASHIONED 16

bourbon, amaro, amarena cherry



VEGETARIAN



GLUTEN FREE



CONTAINS NUTS

A 3% credit card convenience fee will be applied to every check unless paying with debit card or cash

There will be a 20% gratuity added to all parties of six or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.