



February 28 - March 14



Dinner Menu
\$60.00

APPETIZER *(select one)*

Amaro

*Castelfranco radicchio, green oak lettuce,
cider & honey vinaigrette, pears, walnuts, parmigiano*

Barbabetole

*Golden, purple, & candy beets, honey ricotta, orange gastrique,
walnuts, fried beet chips, orange*

MAIN *(select one)*

Pollo Arrosto

*Roasted organic half chicken, turnip, fingerling potato,
rutabaga, gremolata*

Branzino

*Seared sea bass fillets, Verona black rice, wilted Tuscan kale,
Spanish onion, butternut squash purée*

Zucca

*Stuffed acorn squash, lentil, sugo, red bell pepper mirepoix,
IGP balsamic, garlic, walnuts*

DESSERT *(select one)*

Budino

Caramel, maldon salt, cookie crumb

Tiramisu

Mascarpone, savoiardi, espresso, shaved chocolate

SPECIALTY COCKTAIL- \$15.00

Apricot Basil Smash

Vodka, apricot jam, basil, triple sec, honey syrup, orange bitters, fresh lime