



February 28 - March 14

Lunch Menu

\$45.00

APPETIZER *(select one)*

Amaro

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

Zuppa

Soup of the day

MAIN *(select one)*

Veal Milanese

8 oz bone-in breaded veal chop, arugula, cherry tomato, parmigiano, cider & honey vinaigrette

Chicken Parmigiana

Breaded chicken cutlet, mozzarella, grana padano, sugo, fingerling potato, rapini

Salsiccia Barese

Barese sausage, red bell peppers, Spanish onion, rapini, red wine vinaigrette

DESSERT *(select one)*

Budino

Caramel, maldon salt, cookie crumb

Tiramisu

Mascarpone, savoiardi, espresso, shaved chocolate

SPECIALTY COCKTAIL- \$15.00

Prickly Pear

Pear nectar, tequila, Jalapeño infused syrup, fresh lime juice, sparkling water,

