



Summer Restaurant Week

LUNCH

Two Courses & Dessert 22

Appetizers

Chilled Heirloom Tomato Gazpacho, Quinoa, Pine Nuts, Basil Genovese

or

Burrata of Buffalo Mozzarella, Sweet Corn Crema, Taggiasche Olives

Entrees

Sardinian Ricotta Cavatelli, Baby Zucchini, Basil

or

Lightly Grilled Arctic Char, Confit Eggplant, Lemon, Mint

Desserts

Summer Blueberry Gelato

or

Tiramisu

Menu Subject to Change