



Restaurant Week 2017

5 Courses \$28

Course One

Arancini: Risotto fritters with spinach aioli

Funghi: Mushroom with homemade sausage topped with vodka sauce

Heirloom Bruschetta: Garlic rubbed toast, topped with tomatoes, basil, garlic & onion

Course Two

Lasagna Soup

Fennel Parmigiano Soup

Lentil & Vegetable Soup

Course Three

Green Bean Salad: Local green beans, sun dried tomato vinaigrette, goat cheese & roasted peppers

can be made vegan

Caprese with heirloom tomatoes and fresh mozzarella

Course Four

White Lasagna: Layered with S & S Lamb, farm country truffle cheese and porcini mushrooms

Prosecco Chicken

with sun dried tomato & leeks

Bucatini with Puttanesca: Tomatoes, peppers, onion, olives & capers

Course Five

Lemon Pistachio Cannoli

Pop Rock & Cayenne Truffles

Limoncello Sorbet

Green denotes Gluten Free

Blue denotes Vegan