











RESTAURANT WEEK WINTER 2015

LUNCH MENU \$25.14

COMPLIMENTARY GLASS OF MIMOSA

APPETIZERS - Choose one

SOUP OF THE DAY

MIXED SALAD

mixed greens, cherry tomatoes, goat cheese, lemon dressing

FRIED CALAMARI

smoked aioli

ARTICHOKES

crispy artichokes, jalapeños, onions & ricotta salata

EGGPLANT

baked eggplant, prosciutto, Mascarpone & ricotta cheese

ENTREÉ - Choose one

CHICKEN PICCATA

chicken breast, mashed potatoes, spinach, lemon butter capers

PORTERHOUSE BURGER

grilled onions, pancetta, gorgonzola cheese, ciabatta roll, crispy potatoes

MARKET FISH

mashed potatoes, vegetables, lemon butter sauce

RAVIOLI

veal ravioli, pomodoro sauce

CHICKEN MILANESE

arugula, cherry tomatoes, aioli, shaved parmesan

DESSERT - Choose one

TIRAMISU

lady fingers, mascarpone cheese

CRÈME BRULLEE

Cream custard with seasonal fruit





RESTAURANT WEEK WINTER 2015

DINNER MENU \$35.14

A COMPLIMENTARY GLASS OF WHITE OR RED SANGRIA

APPETIZERS - Choose one

BRUSSELS SPROUTS SALAD

shaved brussels sprouts, truffle oil, lemon juice, crispy risotto cake

FRIED CALAMARI smoked aioli

SALMON TARTAR

jalapeños, shallots, crispy potatoes, cilantro

EGGPLANT

baked eggplant, prosciutto, Mascarpone & ricotta cheese

QUESO DE CABRA

goat cheese melted in pomodoro sauce, bacon and toasted bread

ENTREÉ - Choose one

RAVIOLI

house made veal ravioli, pomodoro sauce

BONELESS PORK CHOP

roasted potatoes, sautéed vegetable

KING BAKED SALMON

horseradish, beets, whipped potato, braised celery

RICOTTA GNOCCHI

bolognese sauce, pecorino cheese

CHICKEN MILANESE

arugula, cherry tomatoes, aioli, shaved parmesan

DESSERT - Choose one

TIRAMISU

lady fingers, mascarpone cheese

Gastro crepes with nutella







