



RESTAURANT WEEK LUNCH \$20.21

APPETIZERS

Roasted Tomato Gazpacho GF

Onions, Red Peppers, Garlic, Sherry Vinegar, Lemon Juice
Olive Oil,

Watermelon Salad GF

Mixed Greens, Red Onions, Cilantro, Feta Cheese, Pumpkin
Seeds, Ginger Lime Vinaigrette

Lobster Arancini

Arborio Rice, Main Lobster, Spicy Aioli

ENTREES

Mezzi Rigatoni Arrabbiata

Shrimp, Garlic, Olive Oil, Chickpeas, Chili Flakes,
Pomodoro Sauce, Basil

Pan Seared Branzino

Arugula, Endive, Radicchio, Pumpkin Seeds,
Lemon Olive oil

Smoke Salmon Panini

Smoked Raw Salmon, Avocado, Cream Cheese Capers,
Tomato, Red Onions, Fries

Pistachio Mortadella Panino

Lettuce, Tomato, Pesto Mayonnaise, Fries

Mini Cannoli add \$5 **Glass Red/White** add \$6

**Consuming raw or undercooked meat, poultry, seafood, or eggs,
may increase your risk of food-borne illness*

RESTAURANT WEEK DINNER \$40.21

APPETIZERS

Roasted Tomato Gazpacho GF

Onions, Red Peppers, Garlic, Sherry Vinegar, Lemon Juice
Olive Oil,

Watermelon Salad GF

Mixed Greens, Red Onions, Cilantro, Feta Cheese, Pumpkin
Seeds, Ginger Lime Vinaigrette

Lobster Arancini

Arborio Rice, Main Lobster, Spicy Aioli

Summer Seafood Salad

Shrimp, Scallops, Calamari, Halibut, Mango, Frisee

ENTREES

Shrimp Pappardelle Arrabbiata

Shrimp, Garlic, Olive Oil, Chickpeas, Chili Flakes,
Pomodoro Sauce, Basil

Lamb Shank and Mezzi Rigatoni

Shredded Lamb Shank, Root Vegetables, Shaved
Parmesan, Gremolata.

Macadamia Crusted Halibut

Wild Rice and Orzo, Radicchio, Cherry Tomatoes,
Mediterranean Vinaigrette

M & M Stuffed Chicken

Mortadella Mozzarella Stuffed Chicken Breast, Sautéed
Spinach, Mushrooms Cream Sauce

DESSERT / Chef's selection

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