



Restaurant week

MENU

APPETIZERS

GAMBERI TEMPURA CROCCANTI

Shrimp Tempura, Mango Habanero Aioli

LOBSTER BISQUE

Concentrated Shellfish Stock, Aromatic Vegetables, Finished with Cream

CEVICHE TARTARE

Octopus, Shrimp, Branzino, cured in Citrus, Cucumber, Fresh Herb Oil

ENTREES

RAVIOLI ROSA AL PESTO

House Pink Ravioli Stuffed with Shrimp and Ricotta,
Basil Pesto Sauce

TAGLIATA DI RIBEYE (8OZ)

Grilled Ribeye served over Chipotle Mashed Potatoes,
Finished with Chimichurri, Crispy Carrot Chips

BRANZINO AL FORNO

Branzino Filet over Pea Purée with Roasted Vegetables, finished with Aromatic herb oil.

DESSERT

CHEESECAKE

Ricotta, Banana, Berry Curd

PANNA COTTA

Pistachio Cream