

# Tasting MENU



---

AVAILABLE ON MONDAYS & TUESDAYS

---

— 3 COURSES —

*Choice of One Appetizer:*

**FLATBREAD** — ROASTED ONIONS, GOAT CHEESE & FIG JAM

**BURRATA** — BALSAMIC MARINATED TOMATO, PROSCIUTTO & ARUGULA

**CALAMARI FRITTI** — LEMON AIOLI & PARSLEY PESTO

*Choice of One Entree:*

**BRAISED SHORT RIB RAVIOLI**

WILD MUSHROOM & SPINACH SMOKED BUTTER SAUCE

**TEMPURA BATTERED SALMON**

PINEAPPLE & JALAPENO STICKY RICE, WASABI AIOLI

**CHICKEN GABRIELLA**

ARTICHOKES, PROSCIUTTO, SUN-DRIED TOMATOES & SPINACH  
IN A CHAMPAGNE CREAM SAUCE OVER PAPPARDELLE

*Choice of One Dessert:*

**TOASTED ALMOND CREAM CAKE**

**LEMON OLIVE OIL CAKE** — CHANTILLY CREAM & STRAWBERRY COMPOTE

**ESPRESSO DOUGHNUTS** — VANILLA MASCARPONE DIPPING SAUCE

— NO SUBSTITUTIONS —

**\$45 PER PERSON** PLUS TAX AND GRATUITY

