



# MONDAY DATE NIGHT

\$75 PER COUPLE

## *Appetizer*

TO SHARE:

### BURRATA

Prosciutto, demi cherry tomatoes, basil, housemate strawberry jam

### MUSSELS AND CLAMS

Spanish chorizo, white wine, garlic, farm basil, cherry tomatoes

### CHARRED OCTOPUS

Wilted baby spinach, fingerlings potatoes, lemon grass butter sauce

### GRILLED ARTICHOKE

House made ciabatta, farm basil, lemon grass sauce

### BABY ROMAINE CAESAR SALAD

Grana padano, brioche croutons, house made anchovy Caesar dressing

### GREEN GODDESS KALE SALAD

Butternut squash, brussels sprouts, toasted pepitas, goat cheese crostini

## *Entrees*

CHOICE OF:

### PACCHERI

Fennel sausage, pomodoro sauce, goat cheese, wild arugula

### PORTOBELLO NAPOLEON

Tomato, artichoke, eggplant, bell pepper, Au jus

### SHORT RIBS

Creamy polenta + crispy onions + seasonal vegetables + red wine sauce

### CHICKEN FLORENTINE

Franchise style, spinach, fontina, mushroom sauce, with broccolini, roasted fingerling potatoes

### CATCH OF THE DAY

Ask your server

## *Dessert*

TO SHARE:

ASK YOUR SERVER FOR TODAY SELECTIONS

Parties of 2 only

\*Add a house red or white wine bottle for \$20

\*please no substitutions

