



**Restaurant Week  
September 9-13, September 16-20**

**Quinoa Salad**

Red quinoa and roasted root vegetables, parsley, toasted pumpkin seeds, maple syrup, lemon zest

**Burrata**

Spring mix, toastsed pistachio, toasted bread, balsamic drizzle

**Zuppa del Giorno**

Chef's inspiration of the moment

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**Anatra Arrosto**

Roasted half duck, mushroom risotto, roasted Brussels sprouts, cracked pepper & blackberry reduction

**Bolognese**

House made Bolognese, spinach, roasted tomatoes, tossed over ricotta stuffed rigatoni

**Grilled Tuna Steak**

Yellowfin tuna, fire roasted tomato, sweet 'n sour roasted red pepper reduction, broccolini, basil pesto

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**Warm Apple Cobbler**

**New York Style Cheesecake**

topped with mixed berries

**\$ 40/per person**