



Monday & Tuesday Supper

MENU

FIRST

Blistered Bread & Ricotta

cherry tomato, za'atar,
Parmesan, olive oil

SECOND

(choice of)

Fried Calamari & Artichoke

parsley aioli, lemon

Caesar Salad

little gems, crumbs, pecorino,
Caesar dressing

THIRD

Housemade Lasagna

chicken, sofrito, pancetta, bechamel &
pomodoro sauce, parmesan, fresh basil

DESSERT

choice of

Pistachio Tiramisu

espresso soaked lady fingers,
pistachio mascarpone, cocoa dust

Blue Chesecake

graham crackers crust, passionfruit

\$49.00

(for two people)

Wine Bottle Specials

WHITE / ROSÉ

Torrentes, Piatelli, Salta, Argentina, 2025 - \$38
Rosé, Domaines Ott, 'By Ott,' France 2025 - \$50

RED

Côtes Du Rhône, Domaine Grand Nicolet, France, 2023 - \$45
Barbera, Compomoro, Italy, 2021 - \$48