

SUMMER RESTAURANT WEEK 2025, THREE COURSES, \$45

Available every evening, does not include tax or gratuity

No substitutions

FIRST

(choice of 1 per person)

Leafy Greens Salad pistachios, ricotta salata, lemon vinaigrette

Caesar Salad sicilian anchovies, parmigiano reggiano, focaccia croutons

Heirloom Tomatoes feta cheese, sunflower seeds, green goddess vinaigrette

Half Dozen East Coast Oysters (+\$6) spicy mignonette, lemon

SECOND

(choice of 1 per person)

Roasted Chicken Breast eggplant, herb tahini, confit chicken thigh, pea shoots

Sereneco Burger fontina, caramelized onions, lettuce, aioli, fries

Busiate trapanese pesto, almonds, sun-dried tomatoes

Risotto (+\$5) smoked mussels, scallops, goat cheese, leeks, fennel

Grilled Hanger Steak (+\$7) fingerling potatoes, grilled scallions, salsa verde

DESSERT

(choice of 1 per person)

Stone Fruit Crumble mint cream

Dark Chocolate Brownie brandied cherries, whipped cream

Gelato dark chocolate | vanilla | pistachio

Sorbet | lemon-basil