



**Restaurant Week 2026**  
**Lunch Two Course Menu 25**

**First Course**

*choice of*

**CHEF'S SEASONAL SOUP**

spring garnish

**NJ GREENS**

radish, cucumber, toasted quinoa, house vinaigrette v

**Main**

*choice of*

**House Made TAGLIATELLE Bolognese**

grassfed beef ragù, san marzano, basil, parmigiano

**FISH & CHIPS**

pickled onion relish, malt vinegar aioli

**Add Dessert +6**

*choice of*

**FLOURLESS CHOCOLATE CAKE**

raspberry compote

**BUTTERSCOTCH BUDINO**

custard, amaretti crunch, sea salt



**Restaurant Week 2026**  
**Lunch Two Course Menu 25**

**First Course**

*choice of*

**CHEF'S SEASONAL SOUP**

spring garnish

**NJ GREENS**

radish, cucumber, toasted quinoa, house vinaigrette v

**Main**

*choice of*

**House Made TAGLIATELLE Bolognese**

grassfed beef ragù, san marzano, basil, parmigiano

**FISH & CHIPS**

pickled onion relish, malt vinegar aioli

**Add Dessert +6**

*choice of*

**FLOURLESS CHOCOLATE CAKE**

raspberry compote

**BUTTERSCOTCH BUDINO**

custard, amaretti crunch, sea salt

