



Restaurant Week 2026
March 1 to March 6

Lunch Two Course Menu 25

First Course

choice of

CHICKEN SOUP

chickpea, ditalini, chili, parmigiano

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



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