

CELEBRATING DOWNTOWN RESTAURANT WEEK

PRE FIXE LUNCH • \$29 PER PERSON • SERVED 11 AM - 4 PM

STARTER SELECT ONE

TRIO OF DIPS

sweet pea hummus, green goddess, garlic toum, za'atar flatbread, fresh vegetables (V)

LITTLE GEM CAESAR

shaved parmesan, manresa croutons, fried anchovies

MEATBALLS POMODORO

cream co. beef meatballs, red sauce, pecorino, basil

MAIN SELECT ONE

ROASTED BEET & HUMMUS BOWL

sweet pea hummus, lacinato kale, shaved red cabbage, cucumber, pickled onion,
feta, sunflower seeds, charred lemon vinaigrette (VG*, NGI)

SPICY VODKA CAMPANELLE

applewood smoked bacon, calabrian chili, ruffled pasta, tomato-vodka cream

CHICKEN CLUB

char-grilled chicken, bacon, smashed avocado, lettuce, tomato,
green goddess aioli, manresa sourdough

HOT ROSA

fra'mani pistachio salami rosa, burrata, red sauce, calabrian chili hot honey (N)

DESSERT SELECT ONE

CAST-IRON CHOCOLATE CHIP COOKIE

fired to order, served warm

HOUSE-MADE WALNUT CHEESECAKE

gina marie cream cheese, toasted black walnut, granola crust, huckleberry (N)

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

V: Vegetarian VG*: Can Be Made Vegan N: Contains Nuts NGI: No Gluten Ingredients

CELEBRATING DOWNTOWN RESTAURANT WEEK

PRE FIXE DINNER • \$39 PER PERSON • SERVED 4 PM - CLOSE

STARTER SELECT ONE

TRIO OF DIPS

sweet pea hummus, green goddess, garlic toum, za'atar flatbread, fresh vegetables (V)

FRITTO MISTO

crispy calamari, shrimp, cauliflower, shishito peppers, lemon, herbs, spicy arrabbiata sauce

MEATBALLS POMODORO

cream co. beef meatballs, red sauce, pecorino, basil

MAIN SELECT ONE

ROASTED BEET & HUMMUS BOWL

sweet pea hummus, lacinato kale, shaved red cabbage, cucumber, pickled onion,
feta, sunflower seeds, charred lemon vinaigrette (VG*, NGI)
your choice of seared salmon or herb chicken breast

SPICY VODKA CAMPANELLE

applewood smoked bacon, calabrian chili, ruffled pasta, tomato-vodka cream

SEARED MARY'S CHICKEN BREAST

confit marble potatoes, seasonal vegetables, preserved lemon emulsion

HOT ROSA

fra'mani pistachio salami rosa, burrata, red sauce, calabrian chili hot honey (N)

DESSERT SELECT ONE

CAST-IRON CHOCOLATE CHIP COOKIE

fired to order, served warm

HOUSE-MADE WALNUT CHEESECAKE

gina marie cream cheese, toasted black walnut, granola crust, huckleberry (N)

ENHANCE YOUR EXPERIENCE

TASTING FLIGHT

A curated progression of three seasonal pours.

COCKTAIL + 19 | MOCKTAIL + 9

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