

# Price Fix

05.15.19

\$34

## First Course

mixed greens, berries, pine nuts, burrata, aged balsamic  
soup: warm zucchini-mint

pizza: wild mushrooms, ricotta, tomato, mozzarella, parsley

## Second Course

trofie, spring vegetables, foraged ramps, fresh tomato,  
goat cheese

risotto: saffron, braised beef ragu

Canadian halibut, gigante beans, artichoke hearts, cherry  
tomatoes, arrabbiata, polenta

slow roasted salmon, snap peas, potato puree,  
black truffle vinaigrette

\* grass fed aged rib eye steak (14 oz), rosemary fries,  
herb-cornichon aioli \*

## Dessert

flourless chocolate torte, caramel, whipped cream  
butterscotch budino, caramel, toasted coconut, sea salt  
gelati or sorbetti

*\*\$10 surcharge will be applied\**

*\*price fix option is in house only. all items may be ordered  
a la carte for takeout\**