RESTAURANT WEEK 2019
Three Course Dinner Prix Fixe - $35

APPETIZERS
*Soup of the Day
Shaved Brussels Sprout Salad
  parmesan risotto cake, truffle vinaigrette
Harvest Chopped Salad
  romaine lettuce, radicchio, cucumber, radish, olives,
  tomato, blood orange vinaigrette
*Spicy Salmon Tartare
  jalapeno, lemon zest, baby arugula, house made chips
Crispy Artichokes
  lemon aioli, jalapenos, cilantro, red onions, ricotta salata
*Steamed Mussels
  saffron cream sauce, red onions, jalapenos, white wine, parmesan crostini
Crispy Calamari
  lemon aioli, honey sambal dipping sauce
Tomatoes Caprese
  house - made mozzarella, basil, balsamic drizzle
Eggplant Parmesan
  house - made mozzarella, tomato ragu, basil pesto

ENTREES
Butternut Squash Ravioli
  brown butter sage, amaretti, parmesan cheese
*Wood-Grilled Salmon
  fingerling potatoes, beets, baby carrots, beets vinaigrette
*Pan Seared Branzino
  saffron risotto, asparagus, lemon caper sauce
Chicken & Wild Mushrooms Pappardelle
  roasted organic chicken, wild mushrooms, fresh herbs, truffle oil, parmesan cheese
Roasted All-Natural Half Chicken Scarpariello
  mashed potatoes, spicy sausage, sautéed spinach, cherry peppers, roasted peppers,
*Wood Fire Harvest Burger
  Sweet Tree Farms NY. grass fed & finish all-natural beef, bacon, crispy onions,
  smoked tomato mayo, Grafton cheddar, everything spice fries
*Wood Fire Prime Angus Hanger Steak
  truffle parmesan fries, spinach, chimichurri sauce
Grilled Pork Chop
  butternut squash puree, broccoli rabe, cherry peppers sauce

DESSERT
Nutella Crepes
  house-made crepes, caramel sauce, vanilla ice cream
Sorbet
  limoncello / key lime
Ice Cream
  vanilla / chocolate