

\$49 THREE-COURSE PRIX FIXE MENU

Wednesdays, Thursdays & Sundays

antipasti

beef carpaccio

lemon garlic aioli, capers, arugula and pecorino

gem caesar

anchovies, parmesan, creamy caesar dressing

wild mushroom soup

mushroom and chestnut soup, sauteed porcini mushrooms, crème fraîche

secondi

beef striploin, slow cooked and finished over fire

roasted garlic and mascarpone whipped polenta, thyme-roasted rainbow carrots

pan roasted pacific ling cod

charred scallion potato puree, mediterranean olive and citrus salsa

spaghetti alle vongole

fresh manila clams, calabrian roggianese chili, garlic and olive oil

organic acquerello carnaroli risotto

roasted butternut squash, toasted hazelnuts, pecorino romano

dolci

tiramisu

espresso & rum-soaked lady fingers, whipped mascarpone cream

vanilla panna cotta

coronation grapes, rose thyme tuile, mixed berry oat crumble

house-made gelato and sorbet