



Restaurant Week Menu - \$50

Offering Intended To Be Shared Between Two People
Available During Lunch

May 17-24, 2024

To Start Choose One

***spanish salad**

arugula, apple, manchego, fennel,
marcona almonds, honey-sherry vinaigrette

***cauliflower salad**

radicchio, cranberry-citrus dressing,
drunken goat cheese, pistachios

simply mozz

balsamic vinegar, sea salt

Second Course Choose Three

***patatas bravas**

fried potatoes, salsa brava, paprika aioli, garlic

***baked beets**

whipped goat cheese, beet crunch, orange,
pistachios, balsamic glaze

housemade meatball

fresh mozzarella, marinara, parmesan

***shrimp**

piquillo butter, preserved lemon, paprika gremolata

chicken pintxos

red chimichurri, pickled red onion, piquillo peppers

hummus

assorted pickled veggies, pine nuts

ricotta flatbread

whipped ricotta, carrots, prosciutto, truffle oil, honey,
pickled red onion

** could contain possible common allergens.*

please inform your server of any allergies or dietary restrictions.

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of a food born illness.*