

Dinner

**Dine-In Only** 

Reservations Available via OpenTable

## **Three Course Offering \$35**

## **Course One (choose one)**

\*Caesar Salad- Artisan Romaine, Crouton, Red Onion, Parmigiano Reggiano, Caesar Dressing.

Seasonal Beet Salad (GF)- Cooked Beets, Baby Lettuce, Red Onion, Shaved Pecorino, Pecan, Honey Lemon Thyme Vinaigrette.

Soup Du Jour- Ask Your Server About our Made From Scratch Soup of the Day.

## Course Two (Pick one)

Mushroom Risotto- Frozen Cap Mushroom Farm Oyster Mushrooms, Carnaroli Invecchiato, Micro Basil, Parmigiano Reggiano.

Fettuccini- Made Fresh Daily, Garlic, Butter, Micro Basil, Parmigiano Reggiano.



Gnocchi- Fresh Ricotta Gnocchi, Fried Basil, Micro Basil, Garlic Cream, Parmigiano Reggiano.



## Dessert (pick one)

Mousse (GF)

Limoncello Sorbet

Huckleberry Ice Cream

Espresso Brulee

Cheesecake



