

RESTAURANT WEEK 2026

Choose one from each course

\$40 per person

Course 1

MUSSELS GSO

garlic, white wine, salsa verde, lemon, sourdough

CEASAR GSO VEG

radicchio, romaine, grana, sourdough breadcrumbs, lemon

WARM CANNELLINI BEAN DIP V GSO

garlic fritti, lemon, toasted ciabatta

Course 2

BURATTA ALLA VODKA GSO VEG

creste di gallo, vodka sauce, burrata, basil

CALABRIAN SCAMPI

spaghetti, shrimp, white wine, preserved lemon butter, calabrian chili, italian herbs

GEMELLI PASTA GSO

paprika gemelli, cured lamb sausage, broccolini, garlic, white anchovy butter, grana

Course 3

TIRAMISU GSO VEG

Chef Cerrato's family recipe, several generations in the making

CHOCOLATE TORTE GS VEG

rich and flourless, chocolate sauce, whip

PISTACHIO CHEESECAKE VEG

graham cracker crust, berry coulis, whip

VEG **vegetarian** GS **gluten-sensitive** V **vegan**

GSO **gluten-sensitive option**

A 4% **Kitchen Appreciation** service charge is added to all guest checks and is passed entirely along to kitchen staff. We will gladly remove it upon request.

A 3% **processing fee** will be added to all credit card payments.

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.