



DATE NIGHT MENU

\$79 PER COUPLE

FIRST COURSE

choice of one shared appetizer

AVOCADO TOAST

GUACAMOLE, WATERCRESS, GARLIC PARMESAN,
OLIVE OIL, SMOKED BALSAMIC HONEY GLAZE

BURRATA BRUSCHETTA

BUFFALO MILK MOZZARELLA, ROASTED CHERRY
TOMATOES, BASIL, SHALLOT, EVOO, SHAVED PARMESAN

CLAM CHOWDER

CLAMS, VEGETABLES, BACON

CEASAR SALAD

TRUFFLE CROUTONS, ADD ANCHOVIES +\$3

SECOND COURSE

choice of two entrees

CHICKEN FUNGHI

CREAMY BRANDY SAUCE, POTATO PUREE, SAUTÉED
ORGANIC SPINACH

SALMON

SPINACH RISOTTO, SAUTÉED CARROTS,
DILL CREAM, AND LEMON BORDELAISE EMULSION

LOBSTER RAVIOLI

FENNEL LEAF, ORANGE ZEST, EMULSIFIED BUTTER

CARBONARA

LINGUINI, PANCETTA, ONION, PARMESAN CREAM

THIRD COURSE

choice of one shared dessert

CANNOLI

N.Y. CHEESECAKE

LIMECELLO SPONGE CAKE

ADD A BOTTLE OF HOUSE WINE FOR +\$15

NOT VALID ON WEEKENDS