



RESTAURANT WEEK MENU 2026

\$35 per person

—choose one per course—

to start

SHRIMP CRISP

arborio rice, wild red shrimp,
capers, crème fraiche vinaigrette

MINESTRONE

parmesan broth, assorted vegetables,
whipped alfredo, basil, chili flakes

pasta

BUCATINI

onion broth, danish blue,
tellicherry pepper, pancetta lardon,
pecorino, sprouts & shoots

GNOCCHI

roasted cauliflower, pesto,
pistachio dukkah, parmesan, basil

RIGATONI

italian sausage, pepper relish,
tomato broth, pecorino, herbs

dessert

CHEESECAKE

amaretti cookie crumb, vanilla,
cider gastrique, local apple

ORANGE CURD

whipped marshmallow,
chocolate pearls, fustini olive oil