



## January 2019 Restaurant Month Menu

*Three courses for \$40 plus tax. Please select one from each course.*

*Based on availability and subject to change.*

### **FIRST COURSE**

Caesar – classic recipe with croutons and shaved parmesan

Eggplant Terrine – goat cheese, marinara roasted pepper emulsion, mozzarella

### **SECOND COURSE**

Pacific Cod Livornese – tomato, olives, and capers

Bone in Short Ribs – braised in red wine and served on mashed potatoes

Linguine Tuttomare – spinach & white linguine, clams, mussels, prawns, scallops and calamari with a white wine, garlic, and tomato broth

### **THIRD COURSE**

Tiramisu – Italian lady finger cookies, espresso, creamy mascarpone

Cheesecake – New York Style with berries

Housemade Gelato