

# **RESTAURANT WEEK**

**\$35**

## **STARTER**

**CEASAR SALAD  
OR  
MARKET SALAD**

## **ENTREE**

### **TUSCAN CHICKEN GNOCCHI**

*SPINACH, BELL PEPPER,  
MUSHROOM, RED ONION,  
GARLIC, ITALIAN SEASONING,  
ALFREDO*

**WINE PAIRING:**

**BROWNSTONE PINOT GRIGIO, CALIFORNIA**

### **SALMON STIR FRY**

*ROASTED RED PEPPER, RED ONION,  
SPINACH, ROASTED ARTICHOKE,  
GARLIC, WHITE WINE BUTTER SAUCE*

**WINE PAIRING:**

**BROWNSTONE SAUVIGNON BLANC, CALIFORNIA**

### **NEW YORK STRIP STEAK**

*CREAMY SPINACH RISOTTO,  
HEIRLOOM TOMATO SALSA CRUDA DI POMODORA,  
HOUSE VEGETABLE*

**WINE PAIRING:**

**PARCELEROS MALBEC, ARGENTINA 2024**

## **DESSERT**

**CHOCOLATE MOUSSE  
OR  
TIRAMISU**



### **HAPPY HOUR**

#### **MONDAY-FRIDAY**

**3PM-7PM**

#### **SUNDAY**

**1PM-8PM**

*(BAR & PATIO ONLY)*

#### **SUNDAY BRUNCH**

**10AM-1PM**

*BOTTOMLESS MIMOSAS*

#### **MEATBALL MONDAY**

**\$20**

*EVERY MONDAY NIGHT  
IN HOUSE OR TAKEOUT*

#### **THREE COURSE THURSDAY**

**\$30**

*EVERY THURSDAY  
APPETIZER, ENTREE  
AND DESSERT*