November Menu

TASTE OF PIEMONTE

3-COURSE LUNCH | $37 PP
3-COURSE DINNER | $49 PP



LUNCH MENU

Taste of Piemonte

3 COURSE | $37 PER PERSON

Add-on: $8 A Glass of House Red/White

APPETIZERS

Spicy Cabbage Soup

Burrata Bite

Creamy burrata topped with peach, prosciutto and olive oil served with calabrese crostini.

ENTRÉES

Pesce del Giorno

Served with our Chef's specialty side.

BBQ Brisket Jalapeno Pasta

Slow braised bbq brisket served over creamy jalapeno agnolotti.

Piemonte Pizza

Mozzarella, spicy Italian sausage, roasted mushrooms, caramelized onions, fresh herbs and tomato sauce.

DESSERT



DARK CHOCOLATE MOUSSE

Coated in hazelnuts



TIRAMISU

DINNER MENU

Taste of Piemonte

3 COURSE | $49 PER PERSON

Add-on: $8 A Glass of House Red/White

APPETIZERS

Spicy Cabbage Soup

Vitello Tomato

Tender veal, lightly chilled served with creamy Gorgonzola finished with balsamic glaze.

Burrata Bite

Creamy burrata topped with peach, prosciutto and olive oil served with calabrese crostini.

ENTRÉES

Pesce del Giorno

Served with our Chef's specialty side.

BBQ Brisket Jalapeno Pasta

Slow braised bbq brisket served over creamy jalapeno agnolotti.

Barolo Beef

AAA diced beef slow cooked in rich barolo and vegetables
Served with parsnip potato puree and vegetables.

DESSERT



DARK CHOCOLATE MOUSSE

Coated in hazelnuts



TIRAMISU