



## SET MENU

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Available 6.00pm – 9.00pm Tuesday - Thursday, Friday - Saturday 6.00pm - 10.00pm  
\$35

### APERTIVO

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Appetizers

Minestrone Soup  
Classic Tomato Based Soup with House Made Pasta

Calamari Fritti  
Fried Squid, Chili Infused Virgin Olive Oil, Capers, Lemon Wedge

Tuscan bread salad  
Cucumbers, Basil, Tomato, Lemon Vinaigrette

### SECONDI

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Entrée

New York steak  
12oz New York Strip, Gratin Dauphinoise, Sautéed Broccoli, Cremini Mushroom Reduction

Apricot Glazed Chicken Breast Butternut Squash Risotto  
Chili, Sage, Zucchini Salad

Braised Lamb shank  
Butternut Squash, Potato Mash, Winter Vegetable Broth

Pan Fried Orange Roughy  
Cannellini, Chorizo, Roasted Tomato, Beurre Blanc

### DESSERT

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Lemon Tart  
Lemon Curd, Fresh Berries

Amaretto Crème Brûlée  
Almond Burnt Cream

Tiramisu  
Espresso, Kahlua, Lady Fingers, Mascarpone Cream

### WINE RECOMMENDATIONS

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*Additional \$7*

Veramonte Sauvignon Blanc Reserva  
*Casablanca Valley, Chile*  
Zesty, Medium Bodied White, With Citrus Melon, Herb Flavors That Linger On The Palate

Veramonte Cabernet Sauvignon Reserva  
*Colchagua Valley, Chile*  
Black Cherry, Blueberry, Blackberry Fruits Highlighted With Earthy Notes, Elegant Oak

An 18% service charge will be applied to parties of eight or more. Menu is subject to change.