



Sept 8th – 28th 2022

Three-Course ALL DAY Menu \$42.00 per person

Beverages, Gratuity + Tax not included - Choice of one dish from each course

FIRST:

Crispy Brussels Sprouts Applewood Bacon & Tamarind Glaze

Tuna Crudo, Tomato Confit, Dehydrated Olives, Caper Aioli (+\$5)

Meatballs Tomato, Burrata & Basil

Little Gem Caesar Pancetta, Pecorino, Chives & Black Garlic

Field Green Mista Carrots, Asparagus, Radish, Onion & Manchego Cheese

Steamed Mussels Chorizo, Saffron Broth & Pan De Tomate

Spanish Octopus, Nerello Rice, Chorizo, Bone Marrow Gremolata(+\$5)

SECOND:

Garganelli Pasta Braised Lamb Sugo, Pecorino Romano & Olive Oil

Faroe Island Salmon Roasted Baby Turnip, Brasied Radish & Artichoke Crema

Bucket O Fried Chicken Fries, Cabbage Slaw, Cheddar Scone & Grilled Corn

Seafood Risotto, All the Seafood in House, Tomato, Lemon, Creme Fraiche(+\$5)

BT "Mac Attack" CBS Blend, Lettuce, Onion, American Cheese, Sauce Louie

Grilled NY Strip Steak, Chimichurri, French Fries (+\$10)

Bucatini Cacio & Pepe, Pecorino, Black Pepper *** Add Black Truffle (+\$20)

Grilled Atlantic Swordfish, Broccoli Orzotto, Piccata Sauce

LAST:

Tiramisu, Sugared Lady Fingers, Espresso, Whipped Mascarpone & Cocoa

Cannoli Filled Bomboloni, Marsala Caramel, Chocolate Shavings

THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT / NO SUBSTITUTIONS OR SPLIT PLATES

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS