



Specials for May 14th

Small Plates

Kale and Radicchio Salad with Lemon, Garlic, Parmesan Reggiano, Extra Virgin Olive Oil and Aged Balsamic. \$16

Wild Salmon and Cod Fish Cakes with Potato and Mirepoix filling. Saffron Aioli and Arugula. \$19

Pasta

Hand Made Pappardelle with Braised Duck Breast, Green Olives, Cara Cara Orange, Garlic, Herbs and Parmesan Reggiano. \$19

Desserts \$8

Apple Crisp with Vanilla Ice Cream. (GF)

Rhubarb and Ricotta Donut Holes with Rhubarb Curd for Dipping.

Sundae with Hot Fudge, Toasted Almonds, Whipped Cream and a Cherry On Top. (GF)

NOTICE

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may Increase Your Risk of Foodborne Illness. (*) Asterix indicates dishes that can be prepared raw or undercooked.

