Girl Dinner Menu

$35 per person | Three small-plate courses + your choice of one house cocktail or house wine

NOVEMBER 5

PANZANELLA SALAD
Grilled toast point, lemon vinaigrette, tomato, cucumber, pine nut, arugula, egg yolk

PROSCIUTTO DEVILED EGGS
Aioli, whipped egg yolk, crispy prosciutto

CAPRESE CHICKEN
Fresh mozzarella, heirloom tomato, basil pesto, balsamic glaze, angel hair

NOVEMBER 12

FIG & GOAT CHEESE
Mixed greens, bacon, goat cheese, fig, pistachio, balsamic vinaigrette

CRISPY RAVIOLI
House spinach and ricotta breaded ravioli, tomato sauce

SALMON TRANCIA
Leeks, wild mushrooms, white wine, basil, cream

NOVEMBER 19

CHILLED CALAMARI SALAD
Calamari, roasted red pepper, red onion, parsley, red wine vinaigrette

GAZPACHO BURRATA
Tomato, cucumber, bell pepper, onion, fresh burrata

SEARED SCALLOPS
Sweet potato gnocchi, wild mushroom, sage, brown butter

DECEMBER 3

INSALATA DI ORZO
Tomato, cucumber, Mediterranean olives, garlic vinaigrette, Bulgarian feta

ARANCINI
Sicilian rice ball, beef ragu, peas

ASPARAGI DI POLLO
Grilled chicken, asparagus, lemon preserve, mornay, penne