



Easter MENU

*4-Course Prix Fixe \$95
optional Wine Pairing+ \$45*

SPRING SALAD

*Asparagus, Green Peas, Radishes, Red Onion,
Organic Mixed Greens, Pistachios, Crumbled
Goat Cheese
Lemon-Honey Vinaigrette*

PASTA

*Linguini al Limone
Lemon Zest, Parmigiano Reggiano, Parsley,
Garlic, Sicilian Olive Oil*

MAIN

*Pistachio Crusted Rack of Lamb
Scallion Mashed Potatoes, Glazed Baby
Carrots, Red Wine Demi-Glaze*

DESSERT

*“Pasteria”
Italian Easter
Ricotta Grain Cake*

tax & gratuity not included