

alpharetta restaurant week

DINNER

\$45 EXCLUDES TAX & GRATUITY

Starters

CHOOSE ONE

ROASTED KABOCHA SQUASH SOUP

pesto and crème fraîche

GRILLED QUAIL

roasted plums, veal demi

CALAMARI

lightly fried, salt, pepper, saffron aioli

BABY BEET SALAD

beets, baby kale, macadamia nuts, grapefruit vinaigrette

Entrees

CHOOSE ONE

CHICKEN SCALLOPINI

scallopini style chicken, spinach ricotta raviolis, capers, artichokes, kalamata olives, tomatoes & lemon

HOUSE MADE OXTAIL RAVIOLIS

shredded oxtail, spinach, ricotta cheese, root vegetables, mushroom jus

PORK MILANESE

breaded bone in pork chop, house made spinach pappardelle, arugula, roasted fig jus

BRANZINO

European bass, parsnip puree, baby carrots, roasted tomato jam

Dolci del Cielo

CHOOSE ONE

TIRAMISU

sponge cake, espresso, mascarpone

PUMPKIN BROWN BUTTER TART

chantilly cream

CANNOLI CAKE

mascarpone, chocolate chip, pistachio



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LUNCH

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Starters

CHOOSE ONE

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pesto and crème fraîche

GRILLED QUAIL

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CALAMARI

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