



# ALPHARETTA RESTAURANT WEEK

OCTOBER 10 - 17, 2026

THREE-COURSE PRIX FIXE DINNER

**\$45 PER PERSON**

*Sip. Savor. Stay awhile.*

## FIRST COURSE

PLEASE SELECT ONE

### SIENA HUMMUS

Creamy house hummus, extra virgin olive oil, warm pita.

### BABA GANOUSH

Smoky roasted eggplant, tahini, extra virgin olive oil, warm pita.

### CRISPY CAULIFLOWER

Crispy cauliflower, sweet chili aioli, fresh herbs.

### CLASSIC CAESAR SALAD

Crisp romaine, Parmesan, Caesar dressing.

## ENTRÉE

PLEASE SELECT ONE

### CHICKEN TAWOOK

Marinated grilled chicken, basmati rice with vermicelli, seasonal vegetables.

### RIGATONI ALLA VODKA

House-made rigatoni, creamy vodka sauce, Parmesan, basil.

### BUCATINI AL PEPE NERO

House-made bucatini, Pecorino cream, cracked black pepper.

### SHRIMP KABOB

Grilled marinated shrimp, basmati rice with vermicelli, seasonal vegetables.

### LAMB SHANK

Slow-braised lamb shank, basmati rice with vermicelli.

## DESSERT

PLEASE SELECT ONE

### TIRAMISU

Espresso-soaked ladyfingers, mascarpone cream, cocoa.

### PISTACHIO CRÈME BRÛLÉE

Vanilla custard, caramelized sugar, pistachio crème.

**THREE COURSES • \$45 PER PERSON**

*Tax, gratuity, and beverages not included.*

GOOD FOOD  
GOOD WINE  
GOOD COMPANY