

THE MED

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE *beverage, gratuity, and tax not included*

FIRST COURSE

Octopus Carpaccio

Thin Sliced Octopus, Lemon Vinaigrette, Crispy Capers

Insalata Fresca

Arugula, Fennel, Oranges, Toasted Almonds, Citrus Dressing

Eggplant Rollatina

Tomato Sauce, Mozzarella, Parmesan Cheese

Horiatiki Greek Salad *add \$4.00*

Cucumbers, Tomatoes, Onions, Kalamata Olives, Feta

SECOND COURSE

Fiocchi Allo Zola

Pear Stuffed Pasta, Gorgonzola, Béchamel, Walnuts

Gnocchi Vongole E Pistacchio *add \$6.00*

Potatoes Gnocchi, Clams, Crumbled Pistachios

1/2 Poulet Rouge Au Citron

Organic Chicken, Lemon Rosemary Marinated, Lemon Potatoes

Encrusted Salmon

Pistachio Crust, Arugula, Grapefruit, Orange Wedges

Butcher Cut *add \$14.00*

Grilled, Salsa Verde, Rosemary Fries

Lamb Shank *add \$10.00*

Slow Roasted Au Jus Over Moroccan Couscous

THIRD COURSE

Mediterranean Key Lime Cake

Torta Della Nonna

Peach Sorbet



SIZZLE DINING
SEPTEMBER 7 - 27, 2023

THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.