

RESTAURANT WEEK MENU

January 26th - February 2nd \$39

NO SUBSTITUTIONS - Offered all night (except Saturday until 7pm)

STARTER

Choice of 1

ROASTED CAULIFLOWER (GF)

Eggplant emulsion, pistachio sesame condiment, pickled red onions, herbs

HARVEST SALAD

Blue cheese crumbles, bacon lardon, dates, red wine vinaigrette

SEAFOOD BISQUE

Classic smooth and creamy French soup made from homemade lobster stock

BAKED CLAMS

Signature clam and bacon stuffing, white wine butter sauce

RICE BALLS

Marinara, parmesan cream sauce

MAINS

Choice of 1

CHICKEN DONATELLO

Chicken cutlet topped with fresh mozzarella, tomato, spinach, artichoke & mushrooms

SLOW ROASTED PORK TENDERLOIN

Mashed potatoes, Brussels sprouts, bacon lardon, roasted apples, calvados jus

FAROE ISLAND SALMON (GF)

Winter vegetable risotto, lobster cream sauce

EGGPLANT TOWER

Layered with roasted tomato & mozzarella served over capellini in marinara

RIGATONI & BURRATA

Chef JoJo's signature vodka sauce, prosciutto, English peas, mushrooms, basil

SKIRT STEAK (GF) (+\$12)

Certified black angus in a signature marinade, roasted baby potatoes, charred broccolini

DESSERT

Choice of 1

OLIVE OIL CAKE

CHEESECAKE

LAVA CAKE

(GF) = Gluten Free