



March 3-8

LUNCH

2 courses
\$25

DINNER

3 courses
\$35

Make your reservations today, call 301-694-3015 or visit our website to book through Open Table.

1ST COURSE

Soup of the Day- chefs daily creation

Caramelized Onion Tart- taleggio, fried quail egg, poached pear

Sautéed Calamari- pickled olives & vegetables, lemon, white wine (gf)

Truffle Polenta Poppers- grated parmesan, paprika aioli

Caesar Salad- romaine, crouton, pecorino

Sweet Potato Gnocchi- red pepper flakes, sausage, nutmeg cream sauce, parmesan

Panzanella- tomato, cucumber, olives, fried bread

Mussels- steamed mussels, coconut saffron broth (gf)

2ND COURSE

Parchment Baked Cod- potatoes, carrots, pearl onions, olives, herb oil (gf)

Chicken Piccata- lemon caper butter sauce, spaghetti (gf)

Butternut Squash Ravioli- goat cheese, apples, pistachios, golden raisins, brown butter

Braised Short Rib- polenta, sautéed spinach, red wine reduction, pickled red onion (gf)

Stuffed Sweet Potato- basil farro, carrots, onion, broccolini, dried cranberries, cauliflower puree

Cioppino- mussels, shrimp, coconut cream broth, tomatoes, broccolini, toasted bread (gf)

Rabbit Ragù- house-made pappardelle, pecorino

3RD COURSE

Apple Crostada - vanilla ice cream, caramel sauce

House-made Tiramisu - chocolate covered espresso beans

Profiteroles - vanilla ice cream, chocolate sauce

Peanut Butter Cannoli - peanut butter mousse, chocolate shavings

Strawberry Mascarpone Cheesecake - marinated strawberries, whipped cream

Chocolate Truffle - raspberry, hazelnut brittle (gf)