



# Restaurant Week Dinner

## PASTA E PATATE

Homemade Tubetti Pasta, Potatoes, Smoked Mozzarella,  
Bacon & Chives

or

## INSALATA INVERNALE

Kale, Beets, Feta Cheese, Apples & Toasted Almonds in a  
Lemon Dressing

or

## TARTINA DI CIPOLLE

Caramelized Bermuda Onions in a Puff Pastry Shell  
topped with Goat Cheese Mousse



## RAVIOLI AL LIMONE

Cheese Ravioli in a Lemon Sauce with Fresh Spinach &  
Tossed Pistachios

or

## PESCE IN PASTELLA

Fresh Local fish in Black Tempura Butter served over  
Blue Risotto with Spicy Tomato Sauce

or

## COSTINE DI MANZO

Braised Beef ribs in Barolo Wine served with  
Truffle Mashed Potatoes



## BABA

Black Seal Rum infused Baba with Custard & Fresh Fruits

or

## AVOCADO PARFAIT

Avocado Parfait on Toasted Gingerbread with  
Bermuda Honey Glaze



\$49 per person  
plus service charge

2024