

SPRUZZO DINNER

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\$65 | SEPTEMBER 1-30



FIRST COURSE

ROASTED CARROT HUMMUS

Confit Garlic, Dukkah, Feta, Pita

CRUDITÉ & WHIPPED FETA

Romesco, Pita

CLASSIC CAESAR

Hearts of Romaine, House-Made Caesar Dressing, House-Made Croutons, Shaved Parmesan

HORIATIKI SALAD

Cucumber, Bell Peppers, Tomato, Red Onion, Kalamata Olives, Pine Nuts, Feta, Red Wine Vinaigrette

OCTOPUS ALLA PLANCHA

Salsa Verde, Patatas Bravas, Saffron Aioli

SECOND COURSE

CONCHIGLIONI ALLA VODKA

Ricotta, Basil, Olive Oil

CHICKEN PAILLARD

Castelvetrano Olives, Artichoke Beurre Blanc, Toasted Pistachios, Petite Salad

ZA'ATAR STEAK KABOB

Pine Nut Rice Pilaf, Cucumber Yogurt, Grilled Pita

MEDITERRANEAN BRANZINO

Broccolini, Sauce Vierge, Lemon

THIRD COURSE

TIRAMISU

Vanilla mascarpone, moroccan spiced coffee cake, chocolate crunch

DARK CHOCOLATE MOUSSE CAKE

passion fruit curd, mixed berry ice cream