# broadway prix-fixe \$52

60-minute experience

select one from each course, kindly place your order in full

for the table +\$9

house made focaccia and country breads

local butter, tomato basil, ricotta and hot honey dips

# starters

## shrimp cocktail

horseradish cocktail sauce, lemon

#### caesar

baby gem romaine, parmesan, house croutons

## greens

mixed lettuce, herbs, sherry vinaigrette

#### tuna tartare

peasant toast, lemon and tabasco mayo

#### burrata

caponata, sliced coppa, sweet roasted pepper, aged balsamic

# mains

## rigatoni pomodoro

basil, stracciatella, parmigiano

## sautéed branzino

tuscan fingerling potato, salsa verde, grilled lemon

## pan roasted amish chicken

panzanella salad with arugula, pine nuts and dried currants

## steak au poivre

butter basted 7oz bavette, peppercorn sauce

# desserts

## vanilla panna cotta

blood orange and sweet vermouth reduction

seasonal gelato or sorbet

sides +\$10

mac n cheese french fries sweet potato fries

sauteed spinach

lobster mac n cheese (\$19)



20% service charge included for parties of 6 or more & bottle service. consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. kindly let your server know of any food allergies or intolerances in your party