



Restaurant Month

\$45pp 3 course Menu

Choice of

First Course

Grilled Asparagus

shaved pecorino, guanciale, gremolata

Spinach Salad

baby spinach, pomegranate seeds, pecans, red onions, citrus vinaigrette

Second Course

Etto Pasta

grilled chicken, wild mushrooms, Alle-Pia nduja, Etto Linguini, house made tomato sauce, garlic breadcrumbs

Grilled Pork Tenderloin

Mongolian brown rice, charred asparagus, pea tendrils

Final Course

Ice Cream Cake

We Olive Arbequina, Sponge Cake, blackberry gastrique