

# SETTE LUNA Restaurant Week

**\$32 Three Courses**

## ***Appetizer***

*Clams Oreganato*

*Baked with sweet peppers, shallots, fresh oregano and bread crumbs*

*Artichoke*

*Oven roasted with garlic lemon and bread crumbs*

*Prawns and polenta*

*Sauteed with garlic, chile and marsala over creamy polenta*

*Risotto Ball*

*Our classic with bolognese, ricotta, pomodoro and pesto*

*Winter Salad*

*Apple, pomegranate, goat cheese, pecans and baby greens with raspberry vinaigrette*

## ***Entrée***

*Salmon Hollandaise*

*With grilled asparagus, roasted grapefruit and sweet onion homefries*

*Sausage Hash*

*Wild mushrooms, roasted tomato, homefries, sunny side up egg and chile aioli*

*Vegetable Frittata*

*Swiss chard, roasted tomato, ricotta*

*Josh's Bianca Pizza*

*Topped with egg, soppressata and black truffle*

## ***Dessert***

*Dubai Chocolate Mousse*

*Grand Marnier infused topped with pistachio tahini cream and crunch*

*Panna Cotta*

*Topped with Aperol blood orange glaze*