

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