

RESTAURANT MONTH

SPECIAL PRIX FIXE MENU

March 1 - March 31

LUNCH MENU \$30

FIRST COURSE

- Lobster Bisque • Caesar Salad

SECOND COURSE

- Wild Canadian Whitefish
- Wild Boar Pappardelle Ragout
- Mushroom Risotto with Fresh Black Truffles

THIRD COURSE

- Creme Brulee • Gelato

DINNER MENU \$45

FIRST COURSE

- Lobster Bisque • Caesar Salad

SECOND COURSE

- Branzino • Chianti Braised Short Rib
- Eggplant Parmigiana

THIRD COURSE

- Creme Brulee • Gelato

DINNER MENU \$60

FIRST COURSE

- Lobster Bisque • Caesar Salad

SECOND COURSE

- 16oz USDA Prime Ribeye Tuscan Style
- Cioppino
- Mushroom Risotto with Fresh Black Truffles

THIRD COURSE

- Cioccolato Cake • Tiramisu

• SKOKIE •

Pricing is per person and excludes beverages, tax, gratuity, and any delivery fees. Saturday and Sunday Brunch is excluded from Special Restaurant Week pricing

RESTAURANT MONTH

SPECIAL PRIX FIXE MENU

March 1 - March 31

LUNCH MENU \$30

FIRST COURSE

- Lobster Bisque • Caesar Salad

SECOND COURSE

- Wild Canadian Whitefish
- Wild Boar Pappardelle Ragout
- Mushroom Risotto with Fresh Black Truffles

THIRD COURSE

- Creme Brulee • Gelato

DINNER MENU \$45

FIRST COURSE

- Lobster Bisque • Caesar Salad

SECOND COURSE

- Branzino • Chianti Braised Short Rib
- Eggplant Parmigiana

THIRD COURSE

- Creme Brulee • Gelato

DINNER MENU \$60

FIRST COURSE

- Lobster Bisque • Caesar Salad

SECOND COURSE

- 16oz USDA Prime Ribeye Tuscan Style
- Cioppino
- Mushroom Risotto with Fresh Black Truffles

THIRD COURSE

- Cioccolato Cake • Tiramisu

• SKOKIE •

Pricing is per person and excludes beverages, tax, gratuity, and any delivery fees. Saturday and Sunday Brunch is excluded from Special Restaurant Week pricing