

FEBRUARY 2025







3-COURSE MENU FOR \$42

1ST COURSE
WINTER SPINACH SALAD | SABA VIN. | TART GRAPES | PARM
(VEGETARIAN, GLUTEN-FREE)

2ND COURSE
TOMATO PASSATA & CREME FRAICHE CAVATELLI | CRISPY GARLIC | HERBS
(VEGETARIAN)

3RD COURSE

POTTED CHOCOLATE CAKE | BAKED TO ORDER | VANILLA GELATO | SALTED BRITTLE

(GLUTEN-FREE, CONTAINS NUTS)

MAKE YOUR RESERVATION HERE.

THURSDAY - MONDAY 4 - 9:30PM 215 W. MAIN STREET 509-876-8822