



RESTAURANT WEEK

DAYTIME SPECIALS @ 8TH ST | 3 COURSES/\$35

STARTERS

INSALATA VERDE

tuscan lettuce blend, frisee, arugula, our shallot vinaigrette

TOMATO BASIL BISQUE

vine-ripened tomatoes, garlic, fresh herbs, cream, toasted cheddar croutons

MAINS

PORK PARMIGIANA SANDWICH

crispy rice farms pork cutlet, mozzarella, ammoglio sauce & dressed insalata greens on our toasted brioche bun

BAGUETTE SANDWICH

rice farms ham, triple cream brie & european butter on our classic french baguette

EGGS IN PURGATORY

italian potato cakes & two eggs baked in spicy ammoglio sauce; served with sesame french peasant toast

DESSERTS

GRAPEFRUIT TART

silky grapefruit filling in our butter tart crust, topped with fresh grapefruit

CANNOLI MOUSSE

creamy ricotta mousse with pistachios, orange zest & dark chocolate-covered cannoli shell

FEBRUARY 22-28 | 6AM-3PM | 1115 E 8TH ST

CALL 231-421-1303 TO RESERVE YOUR TABLE