

FALL 2020 RESTAURANT WEEK

3 COURSES FOR \$33

SEPT 18 - 27

STARTERS (Select One)

PV PIZZA SALAD

ICEBURG, ROMAINE, OLIVES, DATES, SEMI-DRIED TOMATOES, CUCUMBER, MOZZARELLA, PISTACHIOS, ARTICHOKE, PEPPERONI, LEMON OREGANO VINAIGRETTE

GRILLED OCTOPUS

INCA POTATOES. CHARRED TOMATO VINAIGRETTE. MICRO GREENS

MEATBALLS WITH FOCCACIA BREAD

ROASTED BRISKET & PORK MEATBALLS. POMODORO SAUCE. SHAVED PECORINO CHEESE, HERB FOCACCIA BREAD

ENTREES (Select One)

BLACK PEPPER SHRIMP

PEPPER CREAM SAUCE. PANKO EGGPLANT. BROCCOLINI SAUTE

MAGIC MUSHROOM PIZZA

WILD MUSHROOM BLEND, ROASTED GARLIC WHITE SAUCE, GOAT CHEESE, FRESH HERBS, TRUFFLE OIL

SEOUL BURGER

BRISKET BURGER. GOCHUJANG MAYO. ORGANIC GREENS. FRIED EGG BRIOCHE BUN, HAND CUT FRIES.

DESSERT

FLOURLESS CHOCOLATE

CHOCOLATE, FRESH BERRIES, SWEET WHIPPED CREAM

WHITE CHOCOLATE RASPBERRY CHEESCAKE FRESH BERRIES. SWEET WHIPPED CREAM

ADDITIONAL FOOD MODIFICATIONS, BEVERAGES, TAX & GRATUITY NOT INCLUDED

THIS MENU CANNOT BE COMBINED WITH ANY DISCOUNTS OR OTHER PROMOTIONS CONSUMING RAW OR UNDERCOOKED MEAT, EGGS, POULTRY OR SEAFOOD MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS