

NORWALK RESTAURANT WEEK | MONDAY, JUNE 5 – SUNDAY, JUNE 11

*Enjoy our scratch kitchen menu inspired by seasonal and locally sourced ingredients*

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**LUNCH PRIX FIXE \$20.23**

**STARTERS**

*choice of:*

**TOMATO BRUSCHETTA**

arugula, balsamic, grilled baguette

**PIGS IN A BLANKET**

all-beef franks, puff pastry, spicy brown mustard

**ENTREE**

*choice of:*

**BURRATA CAPRESE**

heirloom tomatoes, basil, balsamic glaze,  
kale & pistachio pesto

**BISTRO BURGER\***

certified angus beef, sharp cheddar, tomato, romaine,  
shallot mayo, housemade pickles, brioche bun

**MARGHERITA FLATBREAD & CAESAR SALAD**

classic italian combination of our margherita flatbread;  
hand-crushed san marzano tomatoes, fontinella, fresh mozzarella, basil  
and caesar salad; romaine hearts, baby kale, parmesan, housemade croutons

**DESSERT**

*choice of:*

**HOUSEMADE GELATO**

triple chocolate brownie | purely pistachio | oreos & cream

**WARM BROWNIE & VANILLA GELATO**

triple chocolate brownie, housemade vanilla gelato, whipped cream

*Non-alcoholic beverages are included. Tax and gratuity not included.*

*\*The Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduce the risk of illness.*