

BALTIMORE RESTAURANT WEEK

2026

January 23rd - February 1st

Lunch \$25

WEDNESDAY - FRIDAY

11:30AM-3PM

First Course

HOUSE SALAD

Gem lettuce, cherry tomatoes, onion, pepperonici,
parmesan, crouton crumble

CAESAR SALAD

Romaine, grana padano, garlic crouton crumble

Second Course

Sandwiches

THE CHEF'S LUNCH

Prosciutto, tomato confit, lemon ricotta, arugula, lemon honey
vinaigrette, grilled sour dough

THE STALLION

Prosciutto, calabrian salami, finocchiona, provolone, stracciatella,
tomato jam, garlic confit butter, romaine, red onion, house dressing

CLUCK AROUND AND FIND OUT

Breaded chicken breast, confit tomato, lemon ricotta, crispy prosciutto,
fresh mozzarella, potato roll

Pastas

RIGATONI A LA VODKA

Tomato sauce, burrata, grana padano

CARBONARA

Pancetta, grana, cured egg



PRIMA
— Dopo —

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Dinner \$55

First Course

(Select one)

CAESAR SALAD

Romaine, grana, crouton crumble

BURRATA

Marinated tomatoes, grilled peaches, prosciutto, basil oil. Add bread \$3

FOCACCIA

Honey butter, seasoned olive oil

CALAMARI

Cherry peppers, chili oil, vodka sauce

BRUSCHETTA

Whipped honey marscapone, tomato, onion, basil, Fresno chili, balsamic glaze

CHARCUTERIE

Chefs selection of meats & cheeses, pickles, candied nuts, mostarda, sourdough

Second Course

(Select one)

SPICY SALAMI PIZZA

Red sauce, garlic confit, hot honey

CARBONARA

Pancetta, grana, cured egg

DAYBOAT SCALLOPS

Mushroom risotto, grana padano, truffle oil, chive

RIGATONI A LA VODKA

Tomato sauce, burrata, grana padano

CHICKEN MARSALA

Mushroom medley, chive

6OZ WAGYU

Grilled broccolini, garlic mash potatoes, bordelaise

SPICY CRAB

Crab croquette, tomato sauce, mascarpone

Third Course

(Select one)

TIRAMISU

Coffee liqueur soaked lady fingers, espresso, mascarpone cream, dark cocoa

RED VELVET CHEESECAKE

Cookie crumble crust, strawberry coulis, vanilla air cake

BANANAS FOSTER BREAD PUDDING

Vanilla ice cream, caramel

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