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# 3 COURSE DINNER

Tuesday - Thursday 5:00 - 9:00pm

Dine-in Only



SOUP or SALAD,  
PASTA & DESSERT

## SOUP & SALAD

### Arugula

cherry tomato / toasted pepitas  
parmesan / lemon citronette

### Caesar

baby romaine / garlic croutons  
parmesan crisps

### Cauliflower Bisque

marcona almonds / pickled fig  
black truffle

## DESSERT

### Bombolini

peaches & cream or nutella & hazelnut

### Tiramisu Cheesecake

mascarpone / ladyfingers  
espresso glaze

# \$39

per person

## PASTAS

### Creamy Mafaldine

river bear bacon / local mushrooms  
english peas / creamy parmesan

### Bucatini Carbonara\*

river bear guanciale / toasted peppercorn  
egg yolk / pecorino / parmesan

### Marcona Almond Pesto

summer squash / toasted almonds  
tomatoes / vegan parmesan

### Protein Add-Ons:

4 Tiger Shrimp 13  
7oz Prime NY Strip\* 25  
5oz Prime Filet Mignon\* 30  
Grilled Chicken Thigh\* 10  
7oz Lobster Tail\* mkpr

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

### Philosophy

"Sapere" translates to "flavor" in English. Flavor is at the crux of any food or beverage event, which is why we have sourced our ingredients from local farms and ranches for the best flavor experience.

River Bear Meats / Buckhead Meats / Mystic Mountain Mushrooms / Oxford Gardens  
Mountain Men Microgreens / Colorado Catch