

AUSTIN RESTAURANT WEEK 2025

DINNER \$50

Choice of One Antipasti

Fresh Burrata 🌿

Toasted Hazelnuts, Strawberries, Saba

Caeser Salad

Little Gems, Rosemary Breadcrumbs, Lemon,
Roasted Garlic Dressing

Housemade Meatballs

Roasted Garlic, Tomato Sugo, Grilled Focaccia

Tuscan Kale Salad (GF)

Tart Apple, Shallot, Sheep's Milk Gouda,
Smoked Pistachio Vinaigrette

Choice of One Entrée

Papardelle Bolognese

Braised Beef & Veal Ragu, Parmesan, Rosemary

Pan Seared Striped Bass (GF)

Grilled Broccolini, Lemon Butter, Artichoke Tapenade

Rigatoni alla Vodka 🌿

Spicy Tomato Sugo, Parmesan Cream, Calabrian Chili, Basil

Herb Roasted Chicken (GF)

Butter Whipped Potatoes, Italian Capers Salsa Verde

Grilled Prime Ribeye +\$25 (GF)

Parmesan Rosemary Fries, Aleppo Spice Aioli

Choice of One Dessert

Classic Tiramisu 🌿

Espresso Sponge Cake, Whipped Mascarpone, Cocoa

Cannoli Trio 🌿

Chocolate, Pistachio, Vanilla, Orange Confit

Pistachio + Ricotta Cake 🌿

Berry Coulis, Whipped Cream

LAUREL
PATIO • FOOD • SPIRIT™



DAIRY FREE



GLUTEN FREE



VEGETARIAN



VEGAN