



**Restaurant Week  
September 12-16  
September 19-23**

**Classic Caesar Salad**

Crisp Romaine, Cherry Tomatoes, Lemon Anchovy Vinaigrette, Shaved Aged Provolone Cheese, Garlic and Herb Croutons

**"The Meatball"**

One 10-ounce meatball, gratineed with parmesan cheese, served with red pepper coulis, arugula pesto and truffled cream sauce

**Sicilian Calamari Steak**

Calamari steak stuffed with Italian sausage, herbs and bread crumbs, pan-roasted with red pepper sauce

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**Seafood Crepes**

Crab, Shrimp, Scallops, Tomato Herb Relish, Broccolini

**Chicken Picatta**

Picatta Flour dredged and pan-seared/ White wine caper and lemon sauce, fettuccini, broccolini

**Duck Tenders**

Soft Polenta, Broccolini, Grilled Peach Salad

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**Tiramisu**

Traditional Tiramisu with an Espresso, Mascarpone Cream, Lady Fingers and Shaved Chocolate

**Cream Brulee**

Rich custard base with sugary topping

**\$30/per person**