

RESTAURANT WEEK



MAR. 12th-15th, 2018

(Pick one from each course)

All entrées served with complimentary Garlic Bread Bruschetta

Course One

(Soup or Salad)

Mesclun Salad

Assorted mesclun greens with cranberries, goat cheese and walnuts in a raspberry vinaigrette dressing

Bocconcini Salad

Garden Vegetables with Fresh Mozzarella in a Vinaigrette Dressing

Beef Barley Soup

Braised beef with carrots, potatoes and barley in a rich beef base

Pasta Fagiole

A light tomato based soup with cannellini and red beans with potatoes and mixed pasta

Course Two

(Entrées)

Stuffed Shrimp

Jumbo shrimp stuffed with crabmeat, shrimp, and scallop stuffing over Italian arborio rice served sauteed string beans and carrots

Chicken Siciliana

Breast topped with provolone cheese sautéed in a fresh tomato with garlic, onions, mushrooms and eggplant served with starch and vegetable

N.Y. Strip Steak Bourbon Cipollini

Grilled N.Y. Strip steak in a bourbon brown sauce with cipollini onions served with starch and vegetable

Pork Cutlet ala Modern

Fried Cutlet with broccoli rabe, portabella mushrooms with slices sweet potatoes

Salmon Arrugolata

Chunks of salmon with fresh arugula over black fettuccini pasta in a home-made pink sauce

Course Three

(Desserts)

New York Cheese Cake

Cannoli

Chocolate Layer Cake

Lemon Mascapone

\$29 per person

If you have a food allergy, please speak to the owner, manager, or your server