



**Restaurant Week  
September 11-15 & September 18-22**

**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

**Zuppa del Giorno**

Chef's inspiration of the moment

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**Clams Bucatini**

Middle neck clams, white wine lemon butter broth, toasted almond pesto, diced tomatoes, grilled toast points

**Chicken Piccata**

Picatta Flour dredged and pan-seared, white wine caper and lemon sauce, bucatini, asparagus

**Short Rib Stroganoff**

Slowly and carefully braised Beef Short Rib, Parmesan Gnocchi, Wild Mushrooms, Sour Cream Dollop

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**Twinkie Tiramisu**

Tiramisu with an Espresso, Mascarpone Cream, Twinkies and Shaved Chocolate

**Cream Brulee**

Rich custard base with sugary topping

**\$30/per person**