

RESTAURANT WEEK



OCT. 8th-12th, 2017

(Pick one from each course)

All entrées served with complimentary Garlic Bread Bruschetta

Course One

(Soup or Salad)

Cesar Salad

Fresh Romaine lettuce, shaved parmigiana, and crispy croutons

Chopped Salad

Chopped mixed greens with gorgonzola, cranberries, candied walnuts, cherry tomatoes, and red onions in a creamy balsamic vinaigrette

Harvest Bisque

Puréed roasted butternut squash, tomatoes, eggplant, diced apple and spices with a dollop of sour cream

Pasta Fagiole

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

Course Two

(Entrées)

Stuffed Chicken Valdastano

Stuffed with ricotta cheese, spinach, and prosciutto in a light brown sauce with mushrooms and onions

Grilled Sirloin with Bourbon Cipollini

8 oz. sirloin in a rich bourbon brown sauce with Cipollini onions

Blackened Filet of Sole over Mushroom Risotto

Cajun spiced sole served over creamy mushroom risotto with succulent Portobello, shitake, and button mushrooms

Spinach Ravioli

Spinach and ricotta stuffed raviolis in an alfredo sauce with chopped spinach

Eggplant Rollatini

Fresh eggplant rolled with creamy ricotta cheese and Pecorino romano cheese, baked with mozzarella and homemade marinara sauce

Course Three

(Desserts)

Lemon Mascarpone

Red Velvet

Chocolate Lovers

Carrot Cake

\$29 per person

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