

***Local Restaurant Week Menu***

***Lunch for 2--\$20.18***

***11:00am - 4:00pm***

***Choice of homemade soup or house salad for each  
Choice of Authentic Neapolitan Style Pizza to share:***

***Margherita-*** Our house made fresh mozzarella, tomato sauce, fresh basil, parmesan cheese and evoo.

***Buffalo Traditional-*** Mozzarella, tomato sauce and parmesan cheese with one additional topping.

***OR***

***Choose from one of our signature salads for each:  
(Includes beverage)***

***Caprese Salad -*** Our house made fresh mozzarella, vine ripe tomatoes, fresh basil, arugula, aged balsamic reduction.

***“99” Salad -*** Field greens, roasted red peppers, Portobello mushrooms, grape tomatoes, red onion, crumbled goat cheese and balsamic vinaigrette.

***ADD: Jumbo Shrimp \$7.99***

***Angus Sirloin \$7.99***

***Salmon \$7.99***

***Chicken \$4.99***

***Local Restaurant Week Menu***  
***\$20.18---Dinner for One***

***Choice of Appetizer***

***Bruschetta-*** Tomato-basil salsa & asiago cheese.

***Spinach & Artichoke Dip-*** Brick oven focaccia bread.

***Stuffed Mushrooms-*** Sausage, spinach & goat cheese.

***Soup or Salad***

***Choice of Dinner Entrée***

***Chicken alla Milanese-*** Panko crusted with arugula, tomatoes, asiago cheese & linguini aglio e olio.

***Mediterranean Haddock-*** Breadcrumbs, tomatoes, spinach, goat cheese, vegetable medley & mashed potatoes.

***Penne all' Ortalana-*** Roasted red peppers, artichokes, portobello mushrooms, asiago cheese and red pepper pesto cream sauce.

***Add \$5.00***

***Grilled Filet of Sirloin-*** Montreal spice, asparagus, cheddar-scallion mashed potatoes, & tobacco fried onions.

***Grilled Atlantic Salmon-*** Braised rainbow swiss chard with golden raisins, fingerling potatoes, & lemon-dill beurre blanc.