

RESTAURANT WEEK



MAR. 19th-22nd, 2018

(Pick one from each course)

All entrées served with complimentary Garlic Bread Bruschetta

Course One

(Soup or Salad)

Bocconcini Salad

Garden Vegetables with Fresh Mozzarella in a Vinaigrette Dressing

Baby Spinach Salad

Roasted Pine Nuts, Cranberries, Feta Cheese, Raspberry Vinaigrette Dressing

Chicken and Rice

Tender chicken and vegetables chunks with arborio rice in a rich broth

Escarole with Beans

Tender chicken and vegetables chunks with arborio rice in a rich broth

Course Two

(Entrées)

Truffle Chicken

Panko encrusted chicken breast in a creamy Reggiano truffle sauce served with starch and vegetable

Veal and Peppers Over Risotto

Chunks of veal and peppers in a red sauce over an Italian rice

Pork Chop Contadina

With hot, sweet or mixed peppers, onions, sausage and potatoes

Salmon Dijon

Salmon filet with a cream Dijon sauce served with starch and vegetable

Stuffed Rigatoni

Homemade rigatoni pasta stuffed with ricotta cheese served in a creamy pesto sauce with shrimp, asparagus and shitake mushrooms

Course Three

(Desserts)

Cannoli

Red Velvet

Carrot Cake

New York Cheese Cake

\$29 per person

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