

Restaurant Week Lunch 25.95

COURSE 1

House Salad

/ Mixed Greens, Balsamic Dressing, Tomato, Onions, Cucumber, Carrots /

Soup of the Day

Traditional Fried Calimari

/ Marinara /

PEI Mussels

/ Garlic White Wine, Marinara, Fra Diavolo /

Eggplant Rollatini

/ Stuffed with Ricotta, Mozzarella topped with Marinara /

Brussels Sprouts

/ Au Gratin topped with Apple Wood Crispy Bacon /

COURSE 2

BLU House Burger

/ House Blend, lettuce, Tomato, Pickles, Aioli, VT Cheddar, English Muffin, Fries /

Stuffed Pork Chop

/ Prosciutto, Spinach, Mozzarella, Mushrooms Marsala Wine Broccoli Rabe, Mashed Potato /

Chicken Classics

/ Marsala, Francese, Parmigiano /

Branzino

/ Pan Seared Seabass, Heirloom & Cherry Tomatoes, Avo, Arugula, Lemon Citronette /

BLU Pasta

/ Orecchiette, Cherry Tomatoes, Pinenuts, Basil, Parmigiano, Lemon Garlic, Breadcrumbs /

Shrimp Scampi

/ Over Linguine, Lemon Garlic White Wine /

Lobster Ravioli

/ Vodka Sauce /

Gnocchi Brisket Bolognese

/ Grass Fed Beef, House Made Gnocchi, Garlic Infused Ricotta, Heirloom Tomatoes, Shaved Parmesan, Herbs /

DESSERT

NY Cheesecake, Tiramisu, Vanilla or Chocolate Gelato, Cannoli

Restaurant Week Dinner 35.95

COURSE 1

House Salad

/ Mixed Greens, Balsamic Dressing, Tomato, Onions, Cucumber, Carrots /

Soup of the Day

Traditional Fried Calimari

/ Marinara /

P.E.I Mussels

/ Garlic White Wine, Marinara, Fra Diavolo /

Eggplant Rollatini

/ Stuffed with Ricotta, Mozzarella topped with Marinara /

Meatballs

/ Marscapone and Marinara /

Brussels Sprouts

/ Au Gratin topped with Apple Wood Crispy Bacon /

COURSE 2

Stuffed Pork Chop

/ Prosciutto, Spinach, Mozzarella, Mushrooms Marsala Wine Broccoli Rabe, Mashed Potato /

Salmon

/ Garlic White Wine, Corn Polenta, Mix Vegetables /

Chicken Classics

/ Marsala, Francese, Parmigiano /

Seafood Linguine

/ Mussels, Calimari Topped with Jumbo Shrimp, Garlic White Wine, Marinara or Fra Diavolo /

Lobster Ravioli

/ Vodka Sauce /

Shrimp Scampi

/ Over Linguine, Lemon Garlic White Wine /

Gnocchi Brisket Bolognese

/ Grass Fed Beef, House Made Gnocchi, Garlic Infused Ricotta, Heirloom Tomatoes, Shaved Parmesan, Herbs /

Branzino

/ Pan Seared Seabass, Heirloom & Cherry Tomatoes, Avo, Arugula, Lemon Citronette /

DESSERT

NY Cheesecake, Tiramisu, Vanilla or Chocolate Gelato, Cannoli