

# RESTAURANT WEEK

**3 COURSE \$39.95\***

does not include tax & gratuity

## APPETIZERS

**OVEN ROASTED PEAR SALAD** Oven roasted pears with spring greens, toasted pecans, goat cheese and our home made apple cider dressing

**SHRIMP COCKTAIL** (4) Large shrimp with home made cocktail sauce

**BURRATA** Creamy mozzarella burrata, on a bed of peach jam, topped with crumbled pistachios and balsamic reduction, with a slice of garlic toast

**CHICKEN MEATBALLS** on a bed of creamy Madeira gravy

## ENTREES

### **GNOCCHI BOLOGNESE**

Hand made potato gnocchi in our traditional bolognese sauce

### **TUSCAN CHICKEN**

Chicken breast with spinach, cream, roasted tomatoes, and parmesan, served with roasted potatoes and string beans

### **CITRUS SALMON**

Pan seared salmon Norwegian salmon, with a citrus marmalade, served with coconut and pineapple white rice, and string beans

### **SHRIMP SCAMPI**

Shrimp sautéed in butter, lemon, white wine and garlic, served with seasoned potatoes and mixed vegetables

### **GARDEN RISOTTO\***

Creamy parmesan risotto mixed with fresh seasonal vegetables

add grilled chicken + 6 add grilled shrimp +8 add grilled salmon

## DESSERTS

**CRÈME BRÛLÉE, TARTUFO,  
NUTELLA CHEESECAKE**