



Restaurant Week Dinner Menu

3 Course Prix-Fixe

\$39.95

Beverages, Alcohol, Tax & Gratuity Additional



Appetizers

Braised Meatball
Ricotta Cheese

Chick Pea Bites
Smoked Paprika Aioli

Spiedini ala Romana
Anchovy-Caper Sauce

Beets & Stracciatella
Pistachios, Arugula,
Olive Oil, Balsamic

Mushroom Ravioli
Shallots, Sherry Wine,
Cream, Truffle Oil

Roasted Artichoke Heart
Arugula, Truffle Oil

Mixed Green Salad
Cucumber, Cherry Tomatoes,
Red Wine Vinaigrette

Caesar Salad
House Made Croutons

Entrees

Seafood Risotto
Shrimp, Calamari, Salmon,
Chopped Clams, Roasted
Peppers, Peas

Scottish Salmon Piccata
Artichoke & Pecorino Risotto,
String Beans, Lemon,
Capers, White Wine

Sunday Gravy
Rigatoni, Meatball, Braised
Pork, Ricotta Cheese

Chicken With Artichokes
Garlic, Lemon,
White Wine Sauce,
Spinach, Jasmine Rice

Braised Beef Short Ribs
Whipped Potatoes,
Sautzed Greens,
Braising Reductions
(\$8 Supplement)

Roast Pork Tenderloin
Bacon Braised Cabbage,
String Beans, Carrots,
Port Wine Sauce

Boneless Chicken Scarpariello
Mushrooms, Vinegar Peppers,
Potatoes, Lemon Garlic
White Wine

Desserts

*Selection Of Ice Creams
Or Sorbet*

Classic Crème Brulee

Warm Bread Pudding,
Bourbon Caramel Sauce,
Whipped Cream

Chocolate Peanut Butter Pie
Crème Anglaise,
Whipped Cream

Key Lime Pie
Crème Anglaise,
Whipped Cream

Warm Berry & Apple Cobbler
Vanilla Ice Cream,
Whipped Cream

IF YOU HAVE ANY FOOD
ALLERGIES PLEASE SPEAK TO
YOUR SERVER OR THE MANAGER