



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

Crispy Eggplant Salad

Red Onion, Roasted Peppers,
Cherry Tomatoes, Arugula,
Goat Olive Oil, Balsamic

Mushroom Ravioli

Shallots, Sherry Wine,
Cream, Truffle Oil

Roasted Long Stem Artichoke

Arugula, Truffle Oil

Mixed Green Salad

Cucumber, Cherry Tomatoes,
Red Wine Vinaigrette

Caesar Salad

House Made Croutons

Entrees

Sunday Gravy

Rigatoni, Meatball, Pork, Ricotta

Scottish Salmon Piccata

Artichoke & Pecorino Risotto,
String Beans, Lemon,
Capers, White Wine Sauce

Chicken Parmigiana

Rigatoni Vodka Sauce

Chicken Marsala

Mushrooms, Marsala Wine Sauce,
String Beans, Baby Carrots,
Potato Croquettes

Roast Pork Tenderloin

Bacon Braised Cabbage, Potatoes
Baby Carrots, Port Wine Sauce

Seafood Risotto (\$10 Additional)

Shrimp, Calamari, Salmon,
Chopped Clams, Saffron,
Roasted Peppers, Peas

***Pan Fried Veal Cutlet Milanese
(\$10 Additional)***

Arugula, Endive, Red Onion,
Lemon, Olive Oil, Pecorino

Flat Iron Steak (\$8 additional)

Caramelized Onion & Dijon
Whipped Potatoes, Baby Carrots,
String Beans, Natural Sauce

Desserts

***Selection Of Ice Creams
Or Sorbet***

Warm Bread Pudding,
Bourbon Caramel Sauce,
Whipped Cream

Chocolate Peanut Butter Pie

Crème Anglaise,
Whipped Cream

Key Lime Pie

Crème Anglaise,
Whipped Cream

Fresh Berry & Apple Cobbler

Vanilla Ice Cream,
Whipped Cream

Toasted Almond Cake

Strawberry Ice Cream,
Strawberry Compote,
Whipped Cream, Almonds

If You Have Any Food Allergies
Please Speak To Your Server Or
The Manager