

Restaurant Week

Dinner Menu

\$29.95

Appetizers

(choose one)

Panzanella Salad

Artisan Tuscan bread, arugula, cucumbers, red onions, tomato, dressed with red wine vinegar and Extra Virgin Olive Oil

Eggplant Caponata

Eggplant, Kalamata olives, capers, artichokes served on focaccia toast points

Entrees

Each entree item is served with your choice of our house salad, Caesar salad or minestrone soup

Primavera Pappardelle

Fresh Pappardelle tossed with local spring vegetables in a white wine butter sauce, garlic, fresh herbs

Roasted Salmon and Fennel

Fire roasted North Atlantic Salmon & Fennel bulb over pancetta, spring beans, finished with a pistachio & lemon gremolata

Veal Milanese

Fried Veal Cutlet over choice of pasta tossed with capers in a lemon butter sauce, topped with an arugula salad and boiled egg

Chicken Palermo

Grilled chicken served over choice of pasta tossed with prosciutto de parma, roma tomatoes, basil, garnished with balsamic de Modena

Desserts

(Choose One)

Espresso Chocolate Mousse

Homemade mousse served chilled with orange segments

Ricotta Pie

Homemade Italian version of cheese cake, whipped cream, spring berries

Featured Wines

Ask your Server

Please, No Substitutions