

# Restaurant Week

## Dinner Menu

**\$29.95**

### Appetizers

#### **The Rosa**

*Tossed greens, red onion, plum tomato, Kalamata olives, and bleu cheese crumbles dressed with our house dressing*

#### **Arancini**

*Fried traditional Arborio rice fritters filled with Asiago parmesan, mozzarella, and provolone cheeses and served with our house red sauce*

### Entrees

#### **Fettucine Nicola**

*Grilled chicken, asparagus, sundried tomato and gorgonzola cream*

#### **Tortellini Carbonara**

*Pancetta, sweet peas, garlic, pecorino cheese*

#### **Rigatoni and Steak**

*Steak tips, mushrooms, plum tomato, asparagus and marsala cream*

#### **Shrimp Scampi**

*White wine, garlic, butter, and lemon over spaghetti*

### Desserts

#### **Cannoli**

*House made ricotta filling, powdered sugar and chocolate sauce*

#### **Lemon Sorbet**

### Restaurant Week Feature

**Newburyport Brewing Company – Plum Island White**

**\*Please, No Substitutions\***