

Restaurant Week

Spring 2017

\$35 Three-Course Prix Fixe

All Night – Tuesday through Sunday

Saturday orders by 6pm

First Course

zuppa, Fish Chowder

zuppa, Chicken-Vegetable

gambero con prosciutto, Grilled-Marinated Parma Ham Wrapped Jumbo Shrimp, Arugula and Radicchio Treviso with Picante Aioli

insalata di casa, Spring Mix Lettuce, Grape Tomatoes, English Cucumber, Herbs de Provence, Sherry Vinaigrette

insalata di spinaci, Baby Spinach Salad, Mandarin, Blood Orange Vinaigrette

risotto e granchio, Risotto Crab Cake, Sweet Pickle-Basil Aioli, Artisan Greens, EVO, Salt Flakes

Second Course

pollo milanese, Pounded Breaded Chicken, Thyme and Garlic Roasted Plum Tomatoes, Parmesan, Green Beans, Reduced Balsamic

salmone all' arrosto, Roasted Salmon, Panko-Preserved Lemon Crust, Egg Fettuccini, Cognac-Tarragon-Garlic-Cream Sauce, Wilted Spinach

lasagna, Fresh Pasta with Ground Beef, Roasted Eggplant and Bechamel, Marinara Sauce, Pecorino

merluzzo alla livornese, Herb Dusted Cod Fish, Stewed Plum Tomatoes, Sweet Onions, and Calamata Olives, Rosemary Roasted Yukon

zuppa di mussels, Local Mussels with Italian Sausage, Shallots, Garlic, Fresh Thyme, Marinara Sauce, Linguini

maiale, Pork Tenderloin, Sweet Onion-Vinegar Pepper-Sage Sauce, Yukon Wedges, Broccoli Rabe

melanzane parmegiano, Eggplant Stack with Basil-Pine Nut Pesto and Ricotta, Mozzarella, Gnocchi with Marinara

bistecca, Grilled Flat Iron, Gorgonzola-Roasted Garlic-Chive Butter, Mashed, Carrots **Add \$4.00**

Third Course

panna cotta, Vanilla Bean Custard, Mixed Berry Coulis

cannoli, Ricotta-Mascarpone-Lemon-Orange Zest, Chocolate Sauce

sorbeto, Lemon Sorbet, Blueberry Compote

gelati, Vanilla Ice Cream, Compote of the Day

gelati, Coffee Heath Bar Crunch, Caramel Sauce

cioccolato torta, Chocolate Brownie, Vanilla Ice Cream, Macerated Strawberries **Add \$2**

formaggio torte, Amaretto Cookie Crusted Cheese Cake, Sweet Bing Cherry Sauce **Add**