

RESTAURANT WEEK
ONE



APRIL 4th – 7th, 2016

(PICK ONE FROM EACH COURSE)

\$27.50 per person

Course One - APPETIZER

Mesclun Salad

Assorted mesclun greens with goat cheese and candied walnuts in a Raspberry vinaigrette dressing

Bocconcini Salad

Garden vegetables with fresh balls of mozzarella, dressed with our homemade vinaigrette

Italian Wedding Soup

Escarole and beans with miniature seasoned Italian meatballs

Pasta Fagioli

Mixed bean soup with celery, potatoes, and pasta in a light tomato base

Course Two – ENTRÉE

Blackened Scallops over Mushroom Risotto

Creamy risotto with a medley of Portobello, shitake, and button mushrooms accompanied by Cajun spiced blackened scallops

Salmon Arrugolata

Chunks of salmon with fresh arugula over black fettuccini pasta in a homemade pink sauce

Chicken Calabrese

Chicken with artichoke hearts, sun dried tomatoes, and asparagus in a white wine sauce with a touch of marinara (served with side of ziti or spaghetti)

Shell Steak Contadina

With hot, sweet, or mixed peppers, mushrooms, onions, sausage, and potatoes

Eggplant Rollantini

Seasoned fresh eggplant rolled with ricotta and mozzarella cheese with homemade marinara sauce (served with side of ziti or spaghetti)

Course Three - DESSERT

New York Cheese Cake

Cannoli

Chocolate Layer Cake

Lemon Mascarpone Cake

Not including beverages, tax, and gratuity, offer cannot be combined with any other offer.

If you have a food allergy, please speak to the owner, manager, or your server