

Winter Restaurant Week

STARTING AT \$46

First Course

Classic Ceasar Salad

topped with shaved romano cheese and garlic croutons

Second Course

Mozzarella Burrata

over a bed of roasted tomato vinaigrette with prosciutto and crostini
topped with balsamic glaze

Stuffed Baked Clams

Chef's special recipe

Fried Cauliflower

served with chipotle aioli

Soup of the Day

Third Course

Lemon Pepper Fish of the Day

topped with lemon butter
risotto and fresh seasonal vegetables

Shrimp Carbonara

peas, bacon, and onion
in white cream sauce over fettucine

Blackened Filet Mignon +5

topped with gorgonzola cheese
horseradish mashed potatoes and
sautéed spinach

Rigatoni A La Vodka

prosciutto, plum tomatoes
and scallions over rigatoni pasta
pink vodka sauce

Sautéed Chicken

sliced prosciutto, fresh tomatoes,
mozzarella, red wine tomato sauce
with roasted potatoes and sautéed
broccoli

Breaded Veal Napoleon

layered with eggplant, portobello
mushrooms, roasted red peppers and fresh
melted mozzarella in a tomato demi-glace
with potato gnocchi in brandy cream sauce

Fourth Course

ASK YOUR SERVER ABOUT TONIGHT'S DESSERT