



RESTAURANT WEEK

APPETIZERS

(CHOOSE ONE)

BEET CAPRESE

BEETS, TOMATO & FRESH MOZZARELLA IN A LIGHT VINAIGRETTE

CAESAR SALAD

IN A FRICO CUP

BACARO SALAD

CHOPPED ICEBERG, SALAMI, ARTICHOKE, OLIVES, TOMATOES, CUCUMBER, GRANA PADANO, ROASTED RED PEPPERS & PIGNOLI NUTS IN OUR HOUSE VINAIGRETTE

LOBSTER BAKED CLAMS

JUST LOBSTER, NO CLAMS, WITH PINOT GRIGIO SAUCE

EGGPLANT OR SHORT RIB MEATBALLS

FILETTO DI POMODORO & RICOTTA

MAIN COURSE

(CHOOSE ONE)

SALMON NERO

WITH A THAI CHILI GLAZE SERVED OVER CHEESE RISOTTO & ASPARAGUS

SHRIMP SCAMPI

SERVED WITH SAUTEED SPINACH, BUTTERNUT SQUASH & PEPPADEW

GRILLED CHICKEN SCARPIELLO

SERVED WITH ROASTED POTATOES, SWEET SAUSAGE, PEPPERS & ONIONS

TORTELLONI

WITH BROCCOLI, ROMAN ARTICHOKE, ROASTED PEPPERS, TOASTED BREADCRUMBS & SHAVED PARMESAN IN GARLIC AND OIL

BEGGARS PURSE ALFREDO

PEAR & GORGONZOLA FILLED SACCHETTI TOSSED WITH SHRIMP AND ASPARAGUS

DESSERTS

(CHOOSE ONE)

SPUMONI GELATO

SALTED CARAMEL CHEESECAKE

TOASTED ALMOND TIRAMISU

NUTELLA CHURROS

\$46.00

NO SHARING – NO SUBSTITUTIONS – NO SPLIT CHECKS