



Restaurant Week Menu

Appetizer

Caprese

Homemade buffalo mozzarella, tomatoes, basil

Chopped Salad

Romaine, bacon walnut's, dried cranberry, fresh mozzarella, balsamic vinaigrette

Vangole Arreganata

Baked clams, seasoned herbs, bread crumbs

Brussels Sprouts

Roasted, shallots, parmigiana, herbs

Main Course

Homemade Gnocchi Bolognese

Beef, pork, veal "Bolognese Style" meat sauce

Chicken Marsala

Sauteed in a marsala wine sauce, mushrooms

Salmon Romano

Scottish salmon, san-dried tomatoes, artichoke, white wine, lemon sauce, vegetables

Hanger Steak

Grilled, roasted potatoes

Dessert

Tiramisu, Cannoli, Coffee, Tea