



Restaurant Week Menu

Dinner- \$39 pp

Appetizer- chose One

P.E.I. Mussels Mussels

with white wine sauce

Grazie Calamari

Crispy squid, hot peppers, olive oil

Cognac Meatballs

House blend beef with, cognac cream and parmesan truffle crostini

Crabmeat Arancini

Fried crusted crab meat, lemon dill sauce

Burrata

Roasted eggplant, tomatoes, onions, peppers, white wine and E.V.O.

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Second Course

Fall Salad

Mix greens, pan seared plums, apples, spiced pecans, goat cheese, balsamic GF

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Main Course - Chose One

Pappardelle

Hand crafted pasta, classic emilia romagna bolognese

Pumpkin Ravioli

Plums, fennel, parmesan cream sauce and shaved nutmeg

Fettuccini Zaffarano

Seared shrimp with lemon saffron cream sauce

Chitarra Alle Vongole

House made spaghetti, little neck clams, garlic white herb broth, E.V.O.

Branzino

Mediterranean bass served with roasted potatoes, vegetables, chili oil GF

Hanger Steak

Thyme cranberry red wine reduction, roasted potatoes and vegetables GF

Chicken Al Pepe Verde

Sauteed chicken, truffle cream, green peppercorn, roasted potatoes, vegetables

Atlantic Salmon

pan seared salmon, over mediterranean farro salad GF

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Tea or Coffee included

*Kindly inform us of any food allergies prior to placing the order

*Please understand this is a set menu and cannot make any substitutions