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PRICE FIXED DINNER MENU

THREE COURSES

Complete parties must be sat and orders placed by quarter past end time

STARTERS

Housemade Breaded and Fried Mozzarella Pinwheels
stuffed with prosciutto and fresh basil served on a bed of a plum tomato sauce and drizzled with basil olive oil

Fried Artichoke Hearts
served with chipotle aioli

String Bean Salad
with sliced beets, red onions, crumbled goat cheese, sliced almonds, raspberry vinaigrette

Buffalo Calamari
topped with crumbled bleu cheese

Soup Du Jour

ENTRÉES

Grilled Salmon
served over a pumpkin risotto topped with grilled asparagus

Almond Crusted Chicken
coconut rice, sautéed string beans topped with orange cranberry sauce

Mussels, Calamari and Shrimp in a Spicy Fra Diavolo Sauce
served over linguine

Fettuccine Bolognese
slow braised ground beef, pork, veal, herbs, tomato, touch of cream, topped with ricotta

Braised Short Ribs (+5)
with mashed potatoes and sautéed spinach in brown sauce

Veal Scallopine (+5)
prosciutto, crimini mushrooms, caramelized onions and baby arugula
in marsala wine sauce and roasted potatoes

Pulled Duck
sautéed in a shallot sage sauce with cranberries served over butternut squash ravioli

DESSERT

Your server will tell you about today's selections