



SPRING RESTAURANT WEEK \$35

STARTERS

Calamari Oreganato

Calamari sauteed in a Garlic White Wine sauce topped with Bread Crumbs and baked

Cucumber, Plum Tomatoes, Red Onions, Carrots

tossed in a homemade Honey Mustard dressing

Mozzarella Burrata

Served with Crostini and Tomato Compote with a Balsamic drizzle

Soup of the Day

Baked Stuffed Clams

ENTRÉES

Cinnamon Sugar Glazed Salmon

Served with Jasmine rice and grilled asparagus

Breaded Veal, Sliced Ham, Swiss Cheese +5.00

Served over toasted gnocchi in a brandy cream sauce

Chicken, Crispy Bacon, Sweet Peas

Sauteed in an Asiago Cream sauce ,served over Fettuccine pasta

Chicken Scarpariello

Peppers Onions, Potatoes, Sweet Sausage sauteed in a Rosemary Brown Sauce

Marinated Skirt Steak +\$5.00

Served with Mashed Potatoes and Sauteed Spinach

Shrimp and Andouille Sausage

Sauteed in a Pomodoro Sauce served over Linguine pasta

Rigatoni Ala Vodka

Prosciutto, SCallions, Plum Tomatoes in a Pink Cream Sauce with a touch of Vodka

Your server will tell you about today's dessert selections

SORRY, NO SUBSTITUTIONS, NO SHARING

*CONSUMING RAW AND UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.