

## RESTAURANT WEEK PRIX FIXE

APRIL 25 - MAY 2

\$35 PER PERSON

### APPETIZERS Choice of one

Baked Clams

Apple Cranberry Salad

*Baby lettuce, apples, cranberries,  
pecans & Gorgonzola cheese*

Shrimp Cocktail

Stuffed Portobello Mushroom

*Stuffed with broccoli rabe, crumbled  
sausage & breadcrumbs, topped  
with mozzarella & roasted peppers*

### ENTRÉES Choice of one

Chicken Marsala

*In a Marsala wine sauce with mushrooms, onions & prosciutto*

Shrimp Oreganata

*In a white wine, lemon sauce topped with toasted breadcrumbs*

Pork Chop Pizzaiola

*In a marinara sauce with mushrooms*

Penne alla Vodka

*In a pink cream sauce with meat*

Eggplant Rollatini

*Rolled with mozzarella, ricotta & prosciutto*

Veal Parmigiana

### DESSERT Choice of one

Cannoli

Chocolate Mousse

Crème Brûlée

### FEATURED PAIRING WINES

Rose - Maison Idiart - France

\$11 glass \$29 bottle *Petal rose color with notes of citrus on the finish*

Meritage - Sterling - California

\$12 glass \$50 bottle *With bold red fruit aromas and vanilla oak spices*