

FALL HARVEST Restaurant Week Dinner 48.00

Appetizers

Harvest Salad... arugula tossed in honey white balsamic dressing topped with toasted pumpkin seeds, goat cheese and diced sweet potatoes

Park Bench Salad..spring mix, tomatoes, carrots, cranberries, walnuts feta cheese with balsamic

Arugula Salad endive, radicchio, diced cucumber, cherry tomatoes, fresh mozzarella, croutons/ balsamic vinaigrette

Baked Clams prepared whole

Mussels.basil pesto cream sauce with grilled breads

Truffle Ricotta ..creamy ricotta, truffle oil, fresh lemon on toasted ciabatta

Avocado Flatbread..guacamole, cilantro pesto and goat cheese crumble

Octopus..seared served over a bed of light arugula/ red onion, heirloom tomatoes, virgin olive oil, fresh lemon

Coffee Crusted Pork Ribs... pork ribs marinated in coffee

Main

Hanger Steak... served seared and slice topped with a mushroom cream sauce accompanied with cauliflower mash and roasted brussels sprouts

Rigatoni Di Zucca: mezze rigatoni tossed in butternut squash cream sauce with chiffonade spinach, diced butternut squash topped with goat cheese

Half Duck...maple tree farm Indiana, free range no antibiotics / apricot demi glaze/ sweet mashed/ vegetables/ ADD 15

Roman Pappardelle...garlic, San Marzano tomatoes, Romano cheese touch of cream and one egg yolk tossed with shrimp and finished with chiffonade of spinach

Halibut ... pan seared over angel hair tossed with roasted garlic, artichoke hearts, baby bok choy, fresh tomatoes/ ADD 15

Salmon..pan seared over sweet pea risotto with dijon cream sauce ADD 15

Chicken Artichoke.. all natural hormone free boneless breast with garlic, shallots, baby artichoke, roasted peppers, spinach /Yukon mashed potatoes

Chicken all natural hormone free boneless breast with garlic, shallots, wild mushroom demi glaze/ Yukon mashed

Fillet Mignon angus fillet with a classic sauce Au poivre/ fresh herb roasted baby Yukon potatoes ADD 20

Strip Steak served with shoe string fried onions light ajus sauce grilled asparagus/ fresh herb roasted baby Yukon potatoes ADD 20

Rigatoni Bolognese ground fillet, pork and veal, garlic, crushed tomatoes, basil, topped with fresh ricotta / served with grilled breads

(V)**Gnocchi..**tomato and fresh mozzarella gnocchi tossed with basil pesto, baby artichokes and diced asparagus

Roberto Pasta.bacon, peas, asparagus, tomatoes, basil pesto, romano cheese, cream

(V) **Stuffed** Portobello sundried tomato hummis, baby artichoke hearts, sauteed spinach

DESSERTS : BREAD PUDDING CANNOLIS APPLE COBBLER