

RESTAURANT WEEK

SMALL PLATES

Lobster Bisque Soup – Chefs Winter création

Eggplant Parmigiana - Lightly breaded, basil, baked mozzarella, tomato sauce

Shrimp + Mussels – Braised fennel, cherry tomatoes, basil, garlic, white wine

Burrata Cheese - Grilled Bread, prosciutto, caramelized fennel, rosemary honey drizzle

Baby Green + Goat Cheese Salad – Roasted beets, pear, toasted almonds, pomegranate dressing

Everything Encrusted Calamari – Creamy lemon garlic white wine sauce (Additional \$ 5.00)

ENTREES

Mamma's Lasagna Bolognese – Ricotta cheese, ground beef, mozzarella, pasta sheets

Orecchiette Pasta + Broccoli Rabe – Italian sausage, sun-dried tomato, garlic

Chicken Scarpiello – Italian sausage, piquant peppers, onions, Yukon potato

Chicken Parmigiana – French cut breast, mozzarella, home style tomato sauce

Center Cut Pork Chop – Cherry peppers, caramelized onions, Yukon potatoes

Braised Beef Short Rib – Boneless, caramelized onions, port wine braising jus

Shrimp Risotto – Asparagus + corn, peas, pancetta, lemon confit, shrimp essence

Chef Choice Fresh Fish – Oven roasted tomatoes, artichoke hearts, basil, garlic, pan sauce

Gorgonzola Encrusted Cowboy Rib Eye – Red wine demi-glace, mashed potato (Additional \$ 8.00)

Veal Chop Parmigiana - Lightly breaded, pounded thin, mozzarella, tomato sauce (Additional \$ 10.00)

DESSERT: American Cheesecake – Homemade Tiramisu – Coconut Panna Cotta

Brownie Sundae or Bananas Foster Flambé (Additional \$5.00)

WINE BOTTLE SPECIALS \$ 42.00 Pinot Grigio + Chardonnay + Cabernet + Italian

\$46.00 p.p ++ cash / \$47.61p.p. ++ c.c.