



Restaurant Week \$39

Sunday November 2-Sunday November 9

Add a bottle of house wine for \$20

NO SUBSTITUTIONS/NO SHARING

Starters

Fresh Mozzarella & Tomato

with prosciutto, roasted peppers, grilled asparagus
& a touch of balsamic glaze

Stuffed Baked Clams

Breaded & Fried Calamari

drizzled with wasabi aioli & general tso sauce

Caramelized Bosc Pear Salad

over field greens with glazed walnuts & crumbled bleu cheese
tossed in raspberry vinaigrette

Soup of the Day

Entrees

Pecan Crusted Fish of the Day

served with risotto & calabaza squash

½ Roasted Duck with a Peach Cranberry Reduction +5

served with sweet mashed potatoes & grilled asparagus

Traditional Bolognese with a Meatball

served over a bed of rigatoni topped with ricotta cheese

Chicken Saltimbocca

with prosciutto & spinach in a sage infused tomato demi-glaze
served with mashed potatoes & seasonal vegetables

Butternut Squash Ravioli

with chicken, sweet sausage, dried cranberries & arugula
sautéed in a brandy cream sauce

Chicken, Shrimp, Andouille Sausage & Asparagus

served in a creamy plum tomato sauce with a touch of spice
over penne

Desserts

Lemon Cookie Gelato

Chocolate Mousse Tortilla

Tiramisu

