



Restaurant Week Menu

\$39.95

Appetizers

**TOMATO & BURRATA**  
creamy mozzarella / balsamic reduction

**CAESAR SALAD**  
hearts of romaine / pecorino romano cheese

**TRADITIONAL RICE BALLS**  
breaded / beef / pea's / Marinara

**NEW ENGLAND CLAM CHOWDER**  
Cream / clams / herbs/ potatoes

**BAKED CLAMS**  
little necks / seasoned bread crumbs

**MAMA'S MEATBALLS**  
marinara / ricotta / mozzarella

Entrees

**RIGATONI BOLOGNESE**  
Beef / pork / veal / grana panna

**GRILLED FREE-RANGE PORK CHOP**  
garlic mashed / sautéed spinach

**FAROE ISLAND CHILI SALMON**  
pan seared / roasted potatoes / sautéed spinach

**SEAFOOD PASTA FRA-DIABLO**  
-add \$6-  
shrimp / clams / crab / lightly spiced tomato sauce

**CHICKEN FRANCESE**  
breast of chicken / fresh lemon sauce / linguine

**CHICKEN ALFREDO** SUB SHRIMP +5  
breast of chicken / linguini / creamy alfredo sauce

**MARINATED DENVER SIRLOIN**  
-add \$6-  
roasted potatoes / asparagus

Desserts

**FLOURLESS CHOCOLATE CAKE**  
**NY STYLE CHEESECAKE**  
**CARROT CAKE**  
**ICE CREAM**

**NO SUBSTITUTIONS PLEASE!**

**20% AUTOMATIC GRATUITY PARTIES OF 6 OR MORE , 3.95% ON ALL CREDIT CARDS TRANSACTIONS**

\* THIS MENU CONSISTS OF ,OR CONTAINS MEAT,FISH,SHELL FISH,OR FRESH SHELL EGGS THAT ARE RAW OR NOT COOKED TO PROPER TEMPERTURE TO DESTROY HARMFUL BACTERIA AND OR VIRUSESCONSUMING REW UNDER COOKED FISH, MEAT, SHELLFISH OR FRESH SHELLED EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS...JANUARY 2024