



Restaurant Week Menu

\$39.95

Appetizers

TOMATO & BURRATA

creamy mozzarella / balsamic reduction

TRADITIONAL RICE BALL

breaded / beef / pea's / Marinara

BAKED CLAMS

little necks / seasoned bread crumbs

CAESAR SALAD

hearts of romaine / pecorino romano cheese

NEW ENGLAND CLAM CHOWDER

Cream / clams / herbs / potatoes

MAMA'S MEATBALL

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 \$5-

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

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 TEMPERATURE TO DESTROY HARMFUL BACTERIA AND OR VIRUSES. CONSUMING RAW 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