Fall Restaurant Week $48

Sunday November 1st-Sunday November 8th

Add a bottle of house wine for $25

NO SUBSTITUTIONS/NO SHARING

Starters

Mozzarella Burrata

with prosciutto served with a fresh tomato compote
topped with balsamic glaze

Stuffed Baked Clams

Chef's special recipe

Fried Vegetables

Lightly fried Cauliflower and Artichoke Hearts
served with a drizzle of lemon pepper aioli

Southwest Caesar Salad

corn, black beans, tomatoes, shredded cheddar & tortilla strips
over a bed of romaine tossed in a chipotle caesar dressing

Soup of the Day

Entrees

Sugar Glazed Fish of the Day

served over pumpkin risotto with green and yellow squash

Half Roasted Duck with Peach Cranberry Reduction +5

served with sweet mashed potatoes & grilled asparagus

Traditional Chicken Parmesan

Served over a bed of angel hair

Spicy Rigatoni

Tossed in a spicy pink sauce with plum tomatoes and scallions,
topped with ricotta cheese (*add breaded chicken or sweet sausage*)

Filet Tip Tortelloni

Tips of filet mignon, spinach and crimini mushrooms
sauteed in a gorgonzola cream sauce. served with six cheese tortelloni

Shrimp Francese

Tradional francese with artichokes,
served with rice and seasonal mixed vegatables

Desserts

Ask your server about today's dessert selection