



## RESTAURANT WEEK ~ SEPTEMBER 5-16, 2018

3 COURSES FOR \$30

### FIRST COURSE

CHOICE OF:

#### **CAESAR SALAD**

ROMAINE HEARTS, PARMIGIANO, BROWN BUTTER CROUTON, CAESAR DRESSING

#### **SAUTÉED MUSSELS**

ROASTED GARLIC, PARSLEY, HOUSE-MADE SAUSAGE, CARAMELIZED FENNEL, WHITE WINE, GRILLED CIABATTA BREAD

#### **FRITTO MISTO**

FRIED SEAFOOD PLATTER, CALAMARI, LOCAL FISH, SHRIMP, CHERRY PEPPER AIOLI, MARINARA SAUCE

### ENTRÉE

CHOICE OF:

#### **CHICKEN MILANESE**

BREADED CHICKEN CUTLET, PEPPERONATA, FRESH HERBS, CHICKEN JUS, PROVOLONE PICANTE, AGED BALSAMIC

#### **PORCINI CHITARRA**

PORCINI PASTA, LOCAL MEPKIN ABBY OYSTER MUSHROOMS, CIPOLLINI ONIONS, GUANCIALE, BROWN BUTTER SAUCE, PARMIGIANO

#### **BRAISED VEAL CHEEK**

YUKON GOLD POTATO PUREE, RAINBOW BABY CARROTS, CHARRED BRUSSEL SPROUTS, CRISPY ONIONS

### DESSERT

CHOICE OF:

#### **TIRAMISU**

ESPRESSO CREAM, DARK CHOCOLATE, LADY FINGERS, COCOA

#### **SEASONAL SORBET**

ASK YOUR SERVER ABOUT OUR FEATURED SORBET

#### **PISTACHIO CANNOLI**

RICOTTA CREAM AND CHOCOLATE CHIP FILLED CANNOLI TOPPED WITH TOASTED PISTACHIOS SERVED WITH PISTACHIO GELATO