

Restaurant Week

Winter 2012

3 - Course Dinner

Choice of Appetizer

Endive with Walnut, Poached Pear and
Balsamic Vinaigrette with Roquefort Cheese

Salami Plate

Fennel and Arugola with Lemon Dressing

Poached Artichokes with Capers, Black Olives,
Anchovies and White Wine

Homemade Burrata (Double Cream Fresh
Mozzarella) with Red Pepper and Basil

Grilled Shrimp Salad served with Asparagus and
Tomatoes with Limoncello Dressing

Fennel with Melted Parmesan

Frito Misto (Shrimp, Calamari, Zucchini, and
Green Beans)
\$2 Surcharge

Mussels in Spicy White Sauce

1/2 Homemade Mushroom Ravioli with Truffle
Oil, Sage and Butter Sauce

Choice of Entrée

Homemade Manicotti with Spinach and Ricotta
in Mozzarella and Tomato Sauce

Homemade Spaghetti with Spinach, Goat Cheese
and Cherry Tomatoes

Homemade Meat Raviolini with Sage and Butter

Homemade Mushroom Ravioli with Truffle Oil,
Sage and Butter Sauce

Homemade Black Linguini with Scallops,
Shrimp, Clams and Cherry Tomatoes in Spicy
White Sauce

Chicken Parmesan with Green Beans

**Grilled Filet of Rockfish with Fine Herbs and
Lemon Butter Sauce served with Sautéed Fennel

**Grilled Salmon with Fresh Tomatoes, Basil, and
Pine Nuts- Served with Spinach

**Filet of Beef with Red Wine Sauce
Served with Mashed Potatoes and Spinach

Veal with Parmesan Gratine with Sage Wine
Sauce Served with Broccoli Di Rabe

**Grilled Rib Rack of Veal with Mushroom Sauce
served with Asparagus

Choice of Dessert

**Pistachio or Coffee Gelato

Chocolate and Caramel Pudding

Ricotta Cheesecake

Chocolate Mousse

Cheese Plate

Fresh Berries with Zabaglione

Please choose one item from each category

\$35

