



RESTAURANT WEEK 2018 DINNER

APPETIZERS

BABY SPINACH SALAD
roasted delicata squash, goat cheese, pine nuts, balsamic reduction

JUMBO SHRIMP COCKTAIL
cocktail sauce, lemon aioli

BAKED MEATBALLS
spicy tomato, ricotta, parsley

ENTREES

THREE-CHEESE RAVIOLI
crispy garlic, thyme, lemon

PAN ROASTED BRANZINO
blistered cherry tomatoes, wilted black kale

HANGER STEAK FRITES
calabrian chili salsa verde, baby lettuces

BRICK CHICKEN
roasted fingerlings, broccoli rabe, lemon, rosemary

DESSERT

PANNA COTTA
citrus marmalade, amaretto cookie bits

TIRAMISU
chocolate crumble, marsala cream