

Restaurant Week

\$34.95**

Three Course Wine Pairing-\$15 with the 3-Course Menu or \$5 for Individual Course Pairings

APPETIZERS

Wine Pairing (Please choose one): La Marca, Prosecco, Italy or Starling Castle, Riesling, Germany
Choose One

BUTTERNUT SQUASH BISQUE
cardamom chantilly, chipotle oil

CHICKEN ESCAROLE SOUP
savory vegetables, cannellini beans, ditalini pasta, parmesan crostini

CG SALAD
artisanal baby lettuce, red flame grapes, vine ripe tomatoes, prosecco vinaigrette

CAESAR SALAD
romaine lettuce, light garlic croutons,
shaved reggiano parmesan, *optional italian white anchovy add \$2*

SHRIMP & COCONUT ARANCINI
crispy fried risotto balls, chipotle lime aioli

HALF MARGHERITA PIZZA
crushed valoroso tomatoes, fresh mozzarella,
parmesan cheese, fresh basil, extra virgin olive oil

ENTRÉES

Choose One

PENNE VODKA WITH GRILLED CHICKEN
house pink vodka cream sauce, reggiano parmesan
Wine Pairing: Hess, Unoaked Chardonnay, California

SAFFRON RISOTTO WITH SHRIMP AJILLO
garlic, white wine, herbs, butter, chili threads
Wine Pairing: Privilege De Drouet, Sauvignon Blanc, France

SEAFOOD FRA DIAVOLO
linguine, littleneck clams, shrimp, sea scallops, white fish, spicy tomato sauce
Wine Pairing: Ca Donini, Pinot Grigio, Italy

BEEF TENDERLOIN TIPS AU POIVRE
dijon brandy sauce, house smashed potatoes, italian green beans
Wine Pairing: J. Lohr, Seven Oaks, Cabernet Sauvignon, California

CRISPY MEDITERRANEAN SALMON
olive tapenade, baby spinach, artichoke hearts,
roasted red pepper, olives, preserved lemon-scented beluga lentils
Wine Pairing: Boschendal, The Rose Garden, South Africa

BROILED NEW ENGLAND CODFISH
white wine, herbs, lemon, panko bread crumbs, house smashed potatoes, italian green beans
Wine Pairing: Piccolo, Gavi, Italy

DOUBLE CUT BERKSHIRE PORK CHOP
spiced gravy, butternut squash risotto, brussels sprouts with bacon & egg
Wine Pairing: Vin D'Alsace, Edelzwicker (white blend), France

DESSERTS

Wine Pairing (Please Choose One):
Pacific Rim, Riesling, Vin De Glaciere. Columbia Valley, Washington, OR Trentadue, Chocolate Amore, California

Choose One

AFFOGATO
vanilla gelato drowned in espresso, cinnamon almond biscotti

PUMPKIN CRÈME BRULEE
caramel sauce, sweet whip cream, cinnamon sugar pepitas

VANILLA CHEESECAKE
vanilla chantilly, fresh fruit

**Excludes taxes and gratuity. No substitutions may be made. Restaurant Week Menu not available on Saturday. Menu is subject to change without notice.

Before placing your order, please inform your server if you or a person in your party has a food allergy. *These items are raw or under cooked, or may contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness