

Restaurant Week

\$29.95**

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

APPETIZERS

Wine Pairing (Please choose one): Zardetto, Prosecco, Italy or Starling Castle, Riesling, Germany

Choose One

CHICKEN & ESCAROLE SOUP

SAVORY VEGETABLES, CANNELLINI BEANS, DITALINI PASTA, PARMESAN CROSTINI

BUTTERNUT SQUASH BISQUE

CARDAMOM MASCARPONE, CHIPOTLE OIL

7 GREENS SALAD

ARTISANAL BABY LETTUCE, RED FLAME GRAPES,
VINE RIPE TOMATOES, PROSECCO VINAIGRETTE

CAESAR SALAD

ROMAINE LETTUCE, LIGHT GARLIC CROUTONS, SHAVED REGGIANO PARMESAN
ADD ITALIAN WHITE ANCHOVY - 2.00

HALF MARGHERITA PIZZA

CRUSHED VALOROSO TOMATOES, FRESH MOZZARELLA,
PARMESAN CHEESE, FRESH BASIL, EXTRA VIRGIN OLIVE OIL

ENTRÉES

Choose One

PENNE A LA VODKA WITH GRILLED CHICKEN

HOUSE PINK VODKA CREAM SAUCE, REGGIANO PARMESAN

Wine Pairing: Ca Donini, Pinot Grigio, Italy

CHEESE TORTELLINI

SUNDRIED TOMATOES, OLIVES, BABY SPINACH,
MUSHROOMS, GORGONZOLA ALFREDO

Wine Pairing: Hess, Unoaked Chardonnay, California

CRISPY MEDITERRANEAN SALMON

OLIVE TAPENADE, BABY SPINACH, ARTICHOKE HEARTS, ROASTED RED PEPPER,
OLIVES, PRESERVED LEMON-SCENTED BELUGA LENTILS

Wine Pairing: Angeline, Pinot Noir, California

BROILED COD

WHITE WINE, HERBS, LEMON, PANKO BREAD CRUMBS,
HOUSE SMASHED POTATOES, ITALIAN GREEN BEANS

Wine Pairing: Privilege De Drouet, Sauvignon Blanc, France

STEAK FRITES

10 OZ. NY SIRLOIN, SKIN-ON IDAHO FRIES, HOUSE STEAK SAUCE

Wine Pairing: Hess Select, Cabernet Sauvignon, California

CHICKEN MARSALA

MARSALA MUSHROOM SAUCE, HOUSE SMASHED POTATOES, ITALIAN GREEN BEANS

Wine Pairing: Tre Monte, Campo di Mezzo, Unoaked Sangiovese, Italy

DESSERTS

Wine Pairing (Please Choose One):

Pacific Rim, Riesling, Vin De Glaciere. Columbia Valley, Washington, Or Trentadue, Chocolate Amore, California

Choose One

CARROT CAKE

CINNAMON CARAMEL, SWEET WHIP CREAM, CINNAMON TUILE COOKIE

HOUSE MADE CHOCOLATE CHIP COOKIES

VANILLA GELATO

RASPBERRY CHEESECAKE

WHITE CHOCOLATE SAUCE, SWEET WHIP CREAM

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

***Excludes taxes and gratuity. No substitutions may be made.*

Restaurant Week Dinner Menu not available on Saturday.