

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

TOMATO SOUP
goat cheese bruschetta

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

7 GREENS 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 SCAMPI
garlic, white wine, herbs, butter, fresh tomato
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 mustard 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

SEAFOOD STUFFED FILET OF SOLE
shrimp and scallop stuffing, lobster sauce, parsley potatoes, garlicky spinach
Wine Pairing: Piccolo, Gavi, Italy

GRILLED STATLER CHICKEN BREAST
all natural, semi boneless chicken, Italian herb marinade, kale caesar salad,
grilled beefsteak tomato, fried artichokes, shaved reggiano parmesan
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

MANGO CHEESECAKE
ginger-caramelized pineapple, white chocolate crumbles

S'MORE CAKE
graham cracker cake, bittersweet chocolate ganache, toasted meringue

COFFEE CREME BRULEE
espresso cake, cinnamon caramel, sweet whip cream, chocolate dirt

***Excludes taxes and gratuity. No substitutions may be made. Restaurant Week Menu not available on Saturday.*

*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*