

# 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: Fratelli Grati Chianti, Italy*

SAFFRON RISOTTO WITH SHRIMP AJILLO  
garlic, white wine, herbs, butter, chili threads  
*Wine Pairing: Moonstone, Viognier, California*

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: Privilege De Drouet, Sauvignon Blanc, France*

DOUBLE CUT BERKSHIRE PORK CHOP  
spiced gravy, butternut squash risotto, brussels sprouts with bacon & egg  
*Wine Pairing: Maipé, Malbec, Argentina*

## 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