

Restaurant Week 2014

Appetizer

Grilled Romaine e Gamberi

whole leaf romaine grilled served with grilled shrimp topped with gorgonzola cheese, fresh tomato, drizzled with balsamic glaze and extra virgin olive oil

Shrimp Bisque

a classic - onion, garlic, shrimp, cream, cayenne pepper, brandy and a touch of tomato sauce

Insalata Caesar

fresh romaine, garlic and parmesan croutons, tossed and topped with shaved parmigiano-reggiano

Entree

Polpette di Pollo

handmade chicken meatballs, baked, served with marinara sauce over a bed of spaghetti

Melanzane Rollatini

thinly sliced eggplant rolled and filled with ricotta, pine nuts, fresh Italian herbs, and bread crumbs topped with tomato sauce and mozzarella then baked

Braciola di Maiale e Funghi

Duroc pork chop grilled, finished with white wine, shallots, portobello mushroom, served with garlic mashed potatoes and vegetables

Dolce

Tiramisu

Bourbon Butter Pecan Gelato

Chocolate Lava Cake

-- \$35 per person --