



\$ 21.11
restaurant week menu

~ FIRST COURSE ~

SOUP DU JOUR

or

ARTICHOKE HEARTS

dredged in romano egg batter with a lemon burre blanc

DUO GRILLED BRUSCHETTA

: roma tomato sauteed with fresh garlic & herbs, topped asiago & sweet basil pesto

: portobello sauteed with fresh garlic & herbs topped with gorgonzola

ARANCINI

risotto stuffed with peas & mozzarella on a bed of pomodoro

ROASTED BEETS

accompanied by grilled onions, goat cheese & pine nuts with balsamic syrup

or

A GLASS OF WINE

house select

~ SECOND COURSE ~

OUR HOUSE SALAD

~ THIRD COURSE ~

6OZ. FILET MIGNON WRAPPED IN BACON

roasted garlic smashed, lemon olive oil asparagus, finished in a bordelaise sauce

14OZ. BONE-IN PORK CHOP

grilled & paired with whole cinnamon baked apple, sweet potatoes with a honey glaze

BALSAMIC CHICKEN

with roasted garlic, gorgonzola & whipped potato

PAN SEARED SALMON

sauteed spinach with lemon risotto

ANGEL HAIR SHRIMP POMODORO

served with a dollop of fresh ricotta

HOMEMADE RAVIOLI

choice of freshly made tuscan meat or pomodoro sauce