



# Winter Restaurant Week

## LUNCH

**\$22.18**

### THREE COURSE LUNCH

#### APPETIZERS

(Choice of)

#### Polenta Fries

Served with spicy fra diavolo sauce

#### Kale and Roasted Squash Salad

Toasted walnuts, cranberry, crisp tortilla strips and our lemon vinaigrette

#### Salmon Bisque

Hint of sherry

#### ENTREES

(Choice of)

#### Penne alla Veneziana

Penne sauteed with eggplant, sun dried tomato, onion, cream, herbs

#### Spicy Peanut Chicken Wedge

Grilled chicken breast, spicy peanut sauce, shredded carrots and napa cabbage served with hand cut french fries

#### Basa Francese over Spinach

Mild white fish filet served in a savory lemon white wine sauce

#### DESSERT

(Choice of)

#### Zabaglione or Bread Pudding



# Winter Restaurant Week

## DINNER

**\$38.18**

### THREE COURSE DINNER

#### APPETIZERS

(Choice of)

##### **Rare Beef Carpaccio**

Arugula, shaved parmigiano, capers, lemon, evoo

##### **Iceberg Wedge**

Housemade blue cheese dressing, crispy bacon, fried onions

##### **Salmon Bisque**

With a hint of sherry

#### ENTREES

(Choice of)

##### **Porchetta**

Herb stuffed roasted pork, mashed potato, broccoli, pan jus

##### **Baked Salmon Piccata**

Capers, shallots, white wine, roasted fennel, kale

##### **Garganelli Boscaiola**

Fresh garganelli pasta, hearty beef stew, red wine sauce, shaved pecorino

#### DESSERT

(Choice of)

##### **Zabaglione or Bread Pudding**