



Restaurant Week Lunch \$20.00

APPETIZERS

Soup of the Day

Winter Salad

*Baby Kale, Shaved Brussel Sprouts, Carrots, Butternut Squash,
Cranberries, Pomegranate Seeds,
Red Wine Vinaigrette*

Risotto Quinoa Arancini

Stuffed with Spinach, Gorgonzola, Saffron Aioli

ENTREES

Linguini with Shrimp

Asparagus, Fresh Tomatoes, Garlic, Olive Oil, Miso Sauce

Rigatoni Bolognese

Veal and Beef Ragu, Pomodoro, Touch of Cream, Basil

Filet Mignon

Broccoli, Lemon Pepper Fries, Gorgonzola Sauce

Chicken Artichokes

*Artichoke Hearts, Sun Dried Tomatoes, Asparagus,
White Wine Sauce*

Chicken Cutlet Panino

Bacon, Lettuce, Tomato, Spicy Mayonaise

Mini Cannoli add \$3

**Consuming raw or undercooked meat, poultry, seafood, or eggs,
may increase your risk of food-borne illness*



Restaurant Week Dinner \$40.00

APPETIZERS

Soup of the Day

Winter Salad

*Baby Kale, Shaved Brussel Sprouts, Carrots, Butternut Squash,
Cranberries, Pomegranate Seeds,
Red Wine Vinaigrette*

Risotto Quinoa Arancini

Stuffed with Spinach, Gorgonzola, Saffron Aioli

Tuna Tartar

Tuna, Shallots, Avocado, Potato Chips, Ginger Soy Sauce

ENTREES

Linguini with Shrimp

Asparagus, Fresh Tomatoes, Garlic, Olive Oil, Miso Sauce

Rigatoni Bolognese

Veal and Beef Ragu, Pomodoro, Touch of Cream, Basil

Sesame Crusted Tuna

Julienne Vegetables, Orange Ginger Sauce

Chicken Artichokes

*Artichoke Hearts, Sun Dried Tomatoes, Asparagus,
White Wine Sauce*

Dessert

Chef's Selection of the Day

**Consuming raw or undercooked meat, poultry, seafood, or eggs, may
increase your risk of food-borne illness*