

Restaurant Week 2018

Course One

Glass of Wine

Gnarly Head Cabernet

Robert Mondavi Pinot Noir

Villa Pozzi Pinot Grigio

Coppola Chardonnay



APRIL 16-22
Join us at any of our locations!

20.18 person

FOUR
COURSE
MENU
(PICK ONE
FROM
EACH
CATEGORY)

Course Two

Artichokes Parm breaded, cheese sauce

Mozzarella Slab too big to be called "sticks" - Casa Classic

Caesar Salad romaine, caesar dressing, croutons

Caprese Salad arugula, tomato, homemade mozzarella, balsamic glaze

Course Three

Butternut Gnocchi with fresh spinach and parmesan cream

Braised Short Rib creamy polenta with grilled asparagus

Chicken Picatta with spinach risotto

Stuffed Shrimp Scampi with pasta in lobster cream sauce

Course Four

Mascarpone Raspberry Tart Peanut Butter Pie Cannoli Cheesecake