



LOCAL RESTAURANT WEEK

THREE COURSES \$20.18 & \$30.18

COURSE ONE

BRAISED PORK BELLY
Italian BBQ, pepperonata

PAIR OF OYSTERS
cocktail sauce, mignonette

SWEET ONION CREPE
caramelized onion, bacon, cheese

OR

ANTIPASTO BAR TRIO

Farro & Grilled Vegetables

Caprese Salad

Tomato Cucumber Salad

Seafood Salad

Fresh Melon

Roasted Beets & Gorgonzola

Roasted Bell Peppers

Marinated Mushrooms

Mixed Mediterranean Olives

Amalfi Style Zucchini

Grilled Eggplant

Cappelatina

Caramelized Fennel

Asparagus w/ Egg & Cheese

Roasted Buffalo Style Cauliflower

Italian Meat Pasta Salad

Meatballs in Sauce

Homemade Sausage, Peppers & Onions

Frittata

Mussels du Jour

COURSE TWO FOR \$20.18

ENTREE

FILET MIGNON

risotto croquette, spinach and caramelized onion, port wine reduction

ROASTED CORNISH HEN

herb pesto, creamy orzo, brussel sprouts

PORCETTA (ITALIAN CLASSIC)

slow cooked pork loin wrapped in pork belly, braised greens, cranberry risotto

CIAPPINO WITH POLENTA

shrimp, scallops, clams, mussels, cod, in fresh tomato saffron broth

EGGPLANT ZUCCHINI PARMIGIAN

layered with ricotta and mozzarella with house red sauce

...OR COURSE TWO FOR \$30.18

PAN SEARED HALIBUT

basil pesto, grilled asparagus, cous cous

16 OZ. RIBEYE

grilled, bone-in with butternut squash gnocchi in parmigian cream sauce and seared spinach

COURSE THREE

DESSERT

AMARETTO
CHEESECAKE

BUMBLEBERRY
& SWEET CREAM
CREPE

CHOCOLATE
OVERLOAD

20 Wine
Bottle Specials

\$20 each
see our menu