



Restaurant Week Dinner Menu
3 Courses - \$45 pp
Sunday, January 21 – Saturday, February 3
(Closed Monday's)
(Menu Subject to Change)

First Course

ANTIPASTI or PASTA APPETIZER

(Choice of One)

- LOBSTER BISQUE- Butter Poached Lobster and Sweet Pepper Conserva
- EGGPLANT PARMIGIANA - Local Eggplant, Sweet Pepper Ragú, House Smoked Mozzarella, Basil, Parmigiano
- SHRIMP - Grilled Shrimp, Avocado, Giant White Beans, Green Olive
- ESCARGOT – Sautéed Garlic, Tomato, Red Pepper Flake, Parsley, White Wine, Garlic Focaccia Crostini
- PEAR SALAD – Field Greens, Poached Pear, Italian Goat’s Cheese, Black Walnuts, Pear-Moscato Vinaigrette
- CAESAR - Romaine, Crouton, Classic Caesar Dressing

PASTA MAY BE SERVED AS AN APPETIZER (1st course) OR

ENTRÉE (2nd course)

(Choice of One)

- GNOCCHI POMODORO – San Marzano Tomato
- CAVATELLI - Porcini Mushroom, Cultured Italian Butter, Shaved Parmigiano
- TORTELLINI –Homemade Spinach & Ricotta Filled Pasta, Buffalo Milk & Piennolo Tomato
- RIGATONI – Beef & Veal Bolognese, Smoked Mozzarella
- ORECCHIETTE – “Little Ears” of Pasta, Diced Calamari & Tiger Shrimp, Sautéed with Olive Oil Herbs & Dash of Tomato Sauce

SECOND COURSE ENTRÉE

(Choice of One)

- BRACIOLA – Rolled Pennsylvania Veal Skirt Steak, Prosciutto, Beef & San Marzano Tomato Ragù, w/Ricotta Gnocchi
- CHICKEN - Organic Roasted Chicken, Olive Oil Whipped Potato, Rosemary, Grilled Orange
- PORK – Pan-Seared Pork Loin, Vinegar-Cured Peppers, Provolone Fonduta, Broccoli Rabe
- N.Y. STRIP - Grilled 10 Oz Black Angus Steak, Hen of the Woods Mushroom Cherry Tomato & Cipollini Onion
- FISH OF THE DAY

THIRD COURSE DESSERT

(Choice of One)

- TIRAMISU – mascarpone, spongecake, coffee ice cream, espresso crema
- TORTA DI RICOTTA – ricotta cake, poached berries, vanilla gelato
- CIOCCOLATO – chocolate cake, toasted hazelnuts, stracciatella semifreddo chocolate butter cream, toasted Italian meringue
- FRANKLIN FOUNTAIN ICE CREAM

* Restaurant Week Featured Cocktail - \$18

* BLACK MANHATTAN – Makers Mark 46, Dram Palo Santo Bitters Nardini Amaro, Carpano Punt e Mes Vermouth,

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR RAW EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.OUR KITCHEN PREPARES PRODUCTS WITH PEANUTS, TREE NUTS, SOY, MILK, EGGS, GARLIC, ONION & WHEAT. WHILE WE OFFER GLUTEN FREE PASTA AND TAKE ALL STEPSTO MINIMIZE THE RISK OF CROSS CONTAMINATION, WE CANNOT GUARANTEE ABSOLUTELY THAT ANY PRODUCTS ARE ENTIRELY SAFE TO CONSUME FOR GUESTS WITH ALLERGIES.