



Restaurant Week 2017

First Course

Choice of one

Soup or Salad

Arrabbiata Mussels

Sautéed Julienne onions, mushrooms and pepperoncini in a spicy garlic sauce

Roasted crispy Pork Belly

Crispy pork belly, served with pickled watermelon rinds over baby arugula and a grilled polenta cake

Second Course

Choice of one

Veal Di Nord

Pan seared veal scaloppini sautéed with diced onions in a mustard cream sauce topped with melody of cracked pepper corns

Haddock Florentine

Pan Seared haddock sautéed with onions oven roasted tomatoes spinach in a white wine sauce

Gnocchi Cardinal

*House made gnocchi tossed in a parmesan beet cream sauce, served over wilted baby arugula, and topped with boiled eggs, and shaved grana Padano cheese
(Vegetarian)*

Third Course

Choice of one

Stuffed strawberries

Mascarpone, cream cheese and honey stuffed strawberries topped with powdered sugar and a chocolate dipping sauce

Cannoli's

Chocolate chip cannoli filling stuffed shells topped with powdered sugar

\$25.17 Per person

Featured Wines

Discounted wines with purchase of restaurant week

Veneto Pinot Grigio

\$22 Bottle

'16 Medium bodied wine with fresh aromas of ripe apple that carries to the pallet with hints of cooked pear and citrus. From the region of Veneto

Corte alla Luna

\$22 Bottle

*'13 cesanese the grape variety from the Lazio wine region.
Bright full bodied fruit with earthy over tones (red)*