



Three Course Dinner

Starters

Choice of One

Today's Soup Creation

French Onion Soup

Sherry wine, thyme, Ciabatta bread, Swiss & Gruyere cheese

Mussels

Garlic & white wine broth

Fried Calamari

Grilled lemon, spicy tomato sauce

Baked Clams

Local clams, herbs, garlic, Tuscan bread crumbs, herb oil

Caesar Salad

Romaine lettuce, garlic crustini, shaved parmesan cheese

Entrees

Choice of One

Pappardelle Bolognese

Ground tenderloin & Italian sausage, marinara, basil cream

Grilled Artichoke Risotto

Lemon artichoke emulsion, shaved Reggiano cheese

Grilled Chicken Paillard

Fresh mozzarella, tomatoes, arugula, lemon emulsion, balsamic glaze

Pan Seared Salmon

Heirloom tomato & basil salad, balsamic drizzle

Eggplant Rollatini

Ricotta & herb stuffing, provolone, rigatoni, marinara sauce

Rib Eye* add \$5

Whipped Yukon gold potatoes, wilted spinach

Chef's Creation of the Day

Dessert

Chef's Daily Selection of Desserts

Vanilla or Chocolate Ice Cream

Beverages and additional items not included

This menu is not available for groups of more than ten people

Menu available Sunday to Friday from 4-close, not available on holidays or during other promotions

For your convenience a 20% Gratuity will be added to parties of 8 or more

*This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or under cooked meats, fish, shellfish or fresh shelled eggs, may increase your risk of food-borne illness especially if you have certain medical condition.2.1.11