

Fall Restaurant Week

\$30.00 per person

Appetizers

Shrimp Caprese

Grilled shrimp over marinated tomatoes, basil and fresh mozzarella with balsamic drizzle and olive oil

Calamari Forte

Fried calamari tossed with sweet and spicy red pepper sauce, pineapple, scallions, sesame seeds and peanuts

Butternut Squash Soup

Sautéed Mussels

Fresh mussels sautéed in your choice of white wine, garlic and oil, marinara or spicy fra diavolo sauce

Entrees

Broiled Filet of Branzino

Over sautéed broccoli rabe

Fusilli Calabrese

Homemade long fusilli pasta with baby shrimp, cherry tomatoes and broccoli rabe in garlic and oil sauce

Double Cut Pork Chop

Marinated and grilled topped with sautéed peppers, mushrooms and onion

Chicken Saltimbocca

Chicken breast topped with pancetta and spinach in a brown demi glaze sauce

Stuffed Rigatoni Bolognese

Ricotta stuffed rigatoni pasta in creamy meat sauce

Fettuccini Genovese

Fettuccini pasta tossed with fresh grated Romano cheese in a creamy pesto sauce topped with grilled shrimp

Homemade Desserts

Banana Tiramisu

Pumpkin Cheese Cake

Italian Cheese Cake

Black & White Cannoli

