

***Local Restaurant Week Menu***

***Lunch for 2--\$20.19***

***11:00am - 4:00pm***

***Choice of homemade soup or house salad for each  
Choice of Authentic Neapolitan Style Pizza to share:***

***Margherita-*** *Our house made fresh mozzarella, tomato sauce, fresh basil, parmesan cheese and evoo.*

***Buffalo Traditional-*** *Mozzarella, tomato sauce and parmesan cheese with one additional topping.*

***OR***

***Choose from one of our signature salads for each:***

***Caprese Salad -*** *Our house made fresh mozzarella, vine ripe tomatoes, fresh basil, arugula, aged balsamic reduction.*

***“99” Salad -*** *Field greens, roasted red peppers, Portobello mushrooms, grape tomatoes, red onion, crumbled goat cheese and balsamic vinaigrette.*

***ADD-*** *Grilled Shrimp, Angus Sirloin or Salmon \$8*

***ADD-*** *Chicken \$5*

***Local Restaurant Week Menu***  
***\$20.19---Dinner for One***

***Choice of Appetizer***

***Bruschetta-*** Tomato-basil salsa & asiago cheese.

***Spinach & Artichoke Dip-*** Brick oven focaccia bread.

***Stuffed Mushrooms-*** Sausage, spinach & goat cheese.

***Soup or Salad***

***Choice of Dinner Entrée***

***Chicken Milanese-*** Panko crusted with arugula, tomatoes, asiago cheese & linguini aglio e olio.

***Greek Haddock-*** Breadcrumbs, spinach, black olives, feta cheese, vegetable medley & garlic mashed potatoes.

***Shrimp alla Vodka-*** Penne pasta, light tomato cream sauce, asiago cheese & fresh vegetables.

***Add \$5.00***

***Grilled Filet of Sirloin-*** Montreal spice, asparagus, cheddar-scallion mashed potatoes, & tobacco fried onions.

***Cajun Grilled Atlantic Salmon-*** Mashed sweet potatoes, broccoli & pecan honey butter.