



Restaurant Week 2018

\$20.18

APPETIZERS

Stuffed Hot Pepper

Baked hot pepper stuffed with a blend of cheeses and topped with olive oil, melted mozzarella and asiago.

Arancini

Stuffed with rice & peas, coated with bread crumbs and served with our house made sauce.

Stuffed Mushroom

Stuffed with a capicola mushroom stuffing.

ENTREES

Butternut Squash Ravioli

Tossed in a sage cream sauce topped with sautéed arugula and toasted pine nuts.

Pork Chop

Topped with a fennel apple chutney.

House Tenderloin

Topped with chimichurri sauce over risotto.

Salmon

Sesame crusted salmon topped with bean sprouts, peppers and teriyaki sauce over risotto.

Chicken

Sauteed with shallots, prosciutto, peas and artichoke hearts, served over fettucine in a light lemon cream sauce.

Dessert

Canoli