



\$40 Three Course Restaurant Week 2026

Starters

- ***Apple and Fig Salad*** with gorgonzola, applewood smoked bacon, candied walnuts, white balsamic dressing
- ***Tuscan Bean Soup*** vegetarian, garbanzo beans, cannellini beans, borlotti beans, rice
- ***Tomato Brushetta*** grilled ciabatta bread, ripe tomatoes, fresh mozzarella, aged balsamic vinegar, parmesan cheese

Main Courses

- ***Herb Roast Chicken Breast*** truffle mushroom marsala sauce, roasted carrots, creamy roasted pepper parmesan polenta
- ***Tagliatelle Bolognese*** rich, slow cooked meat sauce, homemade tagliatelle pasta
- ***Risotto Frutti Di Mare*** shrimp, scallops, crabmeat, peas, capers, olives, tomatoes
- ***Red Wine Braised Beef*** fork tender, mashed potatoes, braised onions, carrots

Desserts

- ***Chocolate Chip Canoli***
- ***Home Made Ricotta Cheese Cake with Fresh Berries***
- ***Gelato***