



Restaurant Week
September 11-15, September 18-22

Classic Caesar Salad

Crisp Romaine, Cherry Tomatoes, Lemon Anchovy Vinaigrette, Shaved Aged Provolone Cheese, Garlic and Herb Croutons

"The Meatball"

One 10-ounce meatball, gratineed with parmesan cheese, served with red pepper coulis, arugula pesto and truffled cream sauce

Zuppa del Giorno

Chef's inspiration of the moment

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Clams Bucatini

Middle neck clams, olive-caper red sauce, tossed with bucatini, topped with feta cheese

Chicken Picatta

Picatta Flour dredged and pan-seared/ White wine caper and lemon sauce, fettuccini, broccolini

Short Rib Stroganoff

Slowly and carefully braised Beef Short Rib, Parmesan Gnocchi, Wild Mushrooms, Sour Cream Dollop

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Twinkie Tiramisu

Tiramisu with an Espresso, Mascarpone Cream, Twinkies and Shaved Chocolate

Cream Brulee

Rich custard base with sugary topping

\$30/per person