

Local Restaurant Week Menu

Lunch for 2--\$20.18

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:
(Includes beverage)***

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: Jumbo Shrimp \$7.99

Angus Sirloin \$7.99

Salmon \$7.99

Chicken \$4.99

Local Restaurant Week Menu
\$20.18---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 alla Milanese- *Panko crusted with arugula, tomatoes, asiago cheese & linguini aglio e olio.*

Mediterranean Haddock- *Breadcrumbs, tomatoes, spinach, goat cheese, vegetable medley & mashed potatoes.*

Penne all' Ortalana- *Roasted red peppers, artichokes, portobello mushrooms, asiago cheese and red pepper pesto cream sauce.*

Add \$5.00

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

Grilled Atlantic Salmon- *Braised rainbow swiss chard with golden raisins, fingerling potatoes, & lemon-dill beurre blanc.*