



March 20-25, 2017

LOCAL RESTAURANT WEEK DINNER MENU



All Bottled House Wines \$20.17

\$20.17* 3 Course Dinner

Salad: House mixed green salad

Entree choice of:

Penne Gorgonzola Pasta sautéed with chicken, spinach and sun-dried tomatoes in a gorgonzola cream sauce

Chicken Picatta Chicken breast lightly floured and sautéed in a lemon caper wine sauce served with roasted red potatoes and vegetable

Lasagna Layers of noodles, sausage, Ricotta and mozzarella cheese with the chefs red sauce. Baked with mozzarella

Haddock Italiano Broiled haddock top with bruschetta and breadcrumbs over angel hair pasta tossed in garlic oil and parmesan

Dessert: House made cannoli

\$30.17* 3 Course Dinner

Salad: House mixed green salad

Entree choice of:

Lobster Ravioli Lobster filled ravioli in a prosecco cream lobster sauce

Steak Frites Grilled New York Strip Steak served with parmesan truffle fries

Limoncello Salmon Filet of salmon pan seared in limoncello butter sauce served with mediterranean rice and asparagus

Dessert: House made cannoli

*This offer does not include tax or gratuity.