



ENDICOTT RESTAURANT WEEK

Tuesday, April 17 thru Thursday, April 26th

THREE-COURSE DINNER \$25

-APPETIZERS-

Creamy Potato, Leek, and Saffron Soup with crisp Pancetta and shaved Asiago

Spring Salad with mixed Greens, Goat Cheese, Pistachios, and Strawberries

Pan-seared Sea Scallops with Mint Pea purée

House-made Mozzarella with Prosciutto and fresh Tomato Bruschetta

-ENTREES-

Fettuccini Primavera with Asparagus, Carrots, Yellow Squash, Green Beans, Red Bell Pepper, and Scallions finished with Parmigiano

Chicken Riggies – Rigatoni Pasta, Chicken, sweet and hot Peppers in a Tomato Cream Sauce finished with Pecorino Romano

Pan-seared Sea Scallops and Tiger Shrimp with Leek Risotto in a Lemon Butter sauce

10 oz. slow-roasted Prime Rib of Beef served with Au Jus accompanied by Gorgonzola Mashed Potatoes and Garlic Green Beans

-DESSERT-

