



ENDICOTT RESTAURANT WEEK

Tues, Sep. 25th thru Thurs, Oct. 4th

THREE-COURSE DINNER \$30

-APPETIZERS-

Zuppa Toscana – Italian Sausage, Pancetta, Potatoes, Cannellini Beans, Kale, and Zucchini

Autumn Salad with Endive, Butter Lettuce, Radicchio, fresh Apples, toasted Pecans and Cotija Cheese

Smoked Gouda and Pancetta Risotto Cakes

Grilled Eggplant, Roma Tomato, Ricotta, fresh Mozzarella, and Rosemary Balsamic on a char-grilled Flatbread

-ENTREES-

Marinated grilled Chicken Breast Cutlet over Zucchini Pasta in a Basil Pesto Sauce finished with Parmigiano

Seafood Risotto – Mussels, Shrimp, and Calamari with White Wine and Garlic

Pumpkin and Mascarpone Ravioli in a Sage Brown Butter Sauce with Pecans

Filet of Beef Wellington topped with Red Wine Demi-Glace accompanied by roasted Potatoes, Zucchini, Eggplant, Carrots, Brussel Sprouts and Butternut Squash

-DESSERT-

