



Restaurant Week 2019 Dinner Menu \$25.00

First Course:

Soup of the Day

Garden Salad

Pesto Burrata- Fresh grape tomatoes and burrata drizzled with olive oil and pesto, served with toasted crostini

Second Course:

Chicken Marsala served over oil and garlic spaghetti

Spring Berry Salad- Spring mix, strawberries, blueberries, sliced almonds, feta, gold raisins, served with Raspberry vinaigrette (or whichever dressing you prefer)

Porkchop Milanese- Bone in porkchops smothered in garlic, oregano, and olive oil served with roasted red potatoes

Third Course:

Chocolate or regular cannoli

Medium Italian Ice or Custard (vanilla, chocolate, twist) -ask your server for daily ice flavors

Bread Pudding: Homemade cinnamon and white chocolate bread pudding smothered in a white chocolate sauce

****No substitutions on Restaurant Week Specials- Dine in Only ****