

B. Y. O. B.



Restaurant Week DINNER
\$45 per person

ENTREE

Antipasti & Salads

ARANCINI

bell pepper aioli

CRAB BITES

spicy aioli

BURRATA CAPRESE

roasted peppers, mortadella bolognese

MUSSELS FRA DIAVOLO

Homemade plum tomato/ spicy red

AMA CEASAR GF

crunchy roasted corn / grana padano / house-made dressing

BEET

Fresh pears/ warm goat cheese / roasted radish / pistachio

MIXED GREENS GF

*Apples/cranberries/candied walnuts/warm smoked provolone/
balsamic*

ARUGULA GF

Gorgonzola / golden raisins/lemon citronette

PENNE VODKA

pancetta / peas / rose sauce

AMATRICIANA

Pancetta/spicy marinara/spaghetti

CHICKEN PARMIGIANA

rose sauce/pasta

VEAL PARMIGIANA

marinara sauce/pasta

VEAL PORCINI

Gorgonzola cheese / house-made demi-glace sauce/pasta

CHICKEN PICCATA

shrimp / mushrooms / lemon capers sauce/pasta

ROASTED SALMON

Spinach/capers/mushrooms/picatta sauce

JUMBO LUMP CRAB CAKES

french fries / bell pepper aioli

DOVER SOLE FRANCESE

Lemon/capers/capellini/crab meat

LINGUINE VONGOLE

Shrimp/cherry tomatoes/light pesto/white wine

GNOCCHI CHICKEN

Sdt/porcini/creamy garlic parmigiana

Gnocchi Crab Meat

Marinara sauce/capers/olives

Margherita Pizza

Marinara/mozzarella/basil

Pepperoni Pizza

Marinara/mozzarella

DESSERT

Panna Cota

Tiramisu

Creme Brule'

Cannoli

Chocolate Mousse

RESTAURANT WEEK MENU IS PER PERSON, PLEASE NO SPLITTING



*Food prepared in our restaurant may contain milk ,eggs/wheat.If you have a food allergy please notify your server
consuming raw or undercooked food may increase your risk of food-borne illness, especially if you have certain medical conditions*

