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# RESTAURANT WEEK

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TUESDAY, JANUARY 17, 2017 ~ SATURDAY, JANUARY 28

## FIRST COURSE

CAESAR SALAD WITH PARMIGIANO

CHERRY TOMATO CAPRESE WITH FRESH MOZZARELLA AND BASIL

DAILY BISQUE

*2015 PIGHIN PINO GRIGIO*

## ENTREE COURSE

CAMPANELLE BOLOGNESE

CREAMY SHRIMP RISOTTO WITH PARMIGIANO BRODO, CHERRY TOMATO AND BASIL OIL

WOOD OVEN ROASTED CHICKEN WITH "FARROTTO"

TUSCAN MARINATED MARKET-CUT STEAK WITH CHEF'S ACCOUTREMENTS

(\$7 SUPPLEMENT)

*2014 CITRA MONTEPULCIANO D'ABRUZZO*

## DESSERT

NUTELLA X3

VANILLA POUND CAKE WITH BASIL MASCARPONE AND MIXED BERRY TRIFLE

*CHOICE OF 10 YR TAYLOR PORT OR RUFFINO PROSECCO*

\$35 PER PERSON

WINE PAIRINGS \$18.00

*Jason Dady*  
RESTAURANTS

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THANK YOU FOR JOINING US!

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