



# Dinner Restaurant week

<u>1<sup>st</sup> Course</u> Minestrone Soup Vegetable broth, potato, tomato, Penne pasta, zucchini, squash, basil

### OR

Spinach salad Walnut, strawberry, honey basil pesto

## 2<sup>nd</sup> Course

Fettuccini Primavera Garlic, basil, squash, carrots, Zucchini, broccoli, olive oil

### OR

Chicken Picatta Sautéed chicken medallions, lemon Butter, capers on a bed of spaghetti

#### OR

Linguini Pescatore Mussel, clam, calamari, shrimp, salmon, marinara sauce

## OR

Beef Tenderloin 6oz fillet with brandy demi-glace mushroom Gorgonzola sauce on a bed of garlic mash potato

### <u>3rd Course</u>

New York style Cheesecake Limoncello Mascarpone Tiramisu

Substitution for Gluten Free pasta \$4 Beverage, tax and gratuity not included\* 3 Course Meal \$55 per person

# Lunch Restaurant week

<u>1<sup>st</sup> Course</u> Minestrone Soup Vegetable broth, potato, tomato, Penne pasta, zucchini, squash, basil

#### Or

Garden Salad Romaine lettuce, spring mix, onion, tomato

## 2<sup>nd</sup> Course

Chicken Cannelloni Pasta sheet, chicken breast strips, Spinach, creamy tomato sauce

### OR

Eggplant Parmesan Lightly coated with Italian bread crumbs, tomato Sauce, and mozzarella on a bed of spaghetti

## OR

Tri-Color Tortellini Filled with cheese tossed with creamy parmesan sauce (Optional) Add Grilled Chicken \$7 | Add Sautéed Shrimp \$12

## 3rd Course

New York style Cheesecake Limoncello Mascarpone Tiramisu

Substitution for Gluten Free pasta \$4 Beverage, tax and gratuity not included\* 3 Course Meal \$30 per person

