

CULINARIA'S RESTAURANT WEEK



menu

FIRST COURSE CHOOSE ONE

Spanish Mussels

A mediterranean beach experience, delicately steamed mussels in a white wine and flavorful combination of fresh tomatoes, garlic and basil, topped with a dash of red pepper flakes

Shopska Salad

Traditional Balkan region favorite. Simply combining tomato, baby cucumbers, feta cheese, red onion and parsley, lightly tossed in red wine vinegar and olive oil

Bruschetta Pomodoro

House made crostini, diced Roma tomatoes, basil, garlic, EVOO and Parmigiano

Avocado Salad

Fresh romaine lettuce, tossed with grape tomatoes, in a creamy avocado dressing with shaved Parmesan

Greek Zucchini

Crispy golden brown zucchini strips, lightly coated in house breading, served with freshly made tzatziki sauce

SECOND COURSE CHOOSE ONE

Chicken Chasseur

French style Chicken breast, in a creamy and velvety mushroom sauce with Pancetta (Italian bacon) and fresh mozzarella, vegetables and potato mash

Flounder Santorini

Fresh Flounder, sautéed with grape tomatoes, garlic, basil, oregano, capers, red onions, Kalamata and green olives, served with vegetables and potato mash

Ravioli Della Nona

Four cheese stuffed ravioli in a creamy marsala mushroom walnut sauce

German Schnitzel

Hand breaded pork loin, creamy mushroom sauce, served with vegetables and potato mash

Spagetti con Le Cozze

Spaghetti pasta in a zesty tomato sauce, baby clam meat, mussels, basil and garlic

THIRD COURSE Glass of Champagne with Dessert Tiramisu or Flaming Brulee Cheesecake

\$45 per guest + tax +20% Gratuity