



**Restaurant Week Dinner Menu**  
**3 Courses - \$40 pp**  
**Sunday, January 19 – Saturday, February 1**  
 (Closed Monday's)  
 (Menu Subject to Change)

**First Course**

**ANTIPASTI or PASTA APPETIZER**

(Choice of One)

- LOBSTER BISQUE- Parsley Oil, Butter Poached Lobster, Sweet Pepper Conserva
- EGGPLANT PARMIGIANA - Eggplant, Mozzarella, San Marzano Pomodoro, Basil, Parmigiano
- SHRIMP SCAMPI – Shrimp, Heirloom Cherry Tomato, Garlic Butter & White Wine
- ESCARGOTS – Sautéed Garlic, Tomato, Red Pepper Flake, Parsley, White Wine, Garlic Focaccia Crostino
- PEAR SALAD – Field Greens, Poached Pear, Italian Goat’s Cheese, Black Walnuts, Pear-Moscato Vinaigrette
- CAESAR - Romaine, Crouton, Classic Caesar Dressing

**PASTA MAY BE SERVED AS AN APPETIZER (1st course) OR**

**ENTRÉE (2nd course)**

(Choice of One)

- GNOCCHI POMODORO – San Marzano Tomato
- CAVATELLI - Porcini Mushroom, Cultured Italian Butter, Shaved Parmigiano
- TORTELLINI –Homemade Spinach & Ricotta Filled Pasta, Buffalo Milk & Piennolo Tomato Sauce
- RIGATONI – Beef Bolognese, Smoked Mozzarella
- ORECCHIETTE – “Little Ears” of Pasta, Diced Calamari & Tiger Shrimp, Sautéed with Olive Oil Herbs & Dash of Tomato Sauce

**SECOND COURSE ENTRÉE**

(Choice of One)

- BRACIOLA – Rolled Pennsylvania Veal Skirt Steak, Prosciutto, Beef & San Marzano Tomato Ragù, w/Ricotta Gnocchi
- CHICKEN - Organic Roasted Chicken, Olive Oil Whipped Potato, Rosemary, Grilled Orange
- PORK TENDERLOIN – Pan-Seared Pork Loin, Vinegar-Cured Peppers, Provolone Fonduta, Broccoli Rabe
- N.Y. STRIP - Grilled 10 Oz Black Angus Steak, Hen of the Woods Mushroom
- Cherry Tomato & Cipollini Onion
- FISH OF THE DAY

**THIRD COURSE DESSERT**

(Choice of One)

- TIRAMISU – mascarpone, spongecake, coffee ice cream, espresso crema
- TORTA DI RICOTTA – ricotta cake, poached berries, vanilla gelato
- CIOCCOLATO – chocolate cake, toasted hazelnuts, stracciatella semifreddo
- chocolate butter cream, toasted Italian meringue
- FRANKLIN FOUNTAIN ICE CREAM

\* Restaurant Week Featured Cocktails - \$18  
**WINTER VESPER** – Roku Gin, Ketel One Vodka, Lillet, Lemon & Rosemary Shaken and Served Up, Garnished with Sugared Cranberries & Lemon Twist  
**BLACK MANHATTAN** – Jim Beam Black Bourbon, Black Bitters, Antica Vermouth, Amarena Cherry, on a Rock

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR RAW EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. OUR KITCHEN PREPARES PRODUCTS WITH PEANUTS, TREE NUTS, SOY, MILK, EGGS, GARLIC, ONION & WHEAT. WHILE WE OFFER GLUTEN FREE PASTA AND TAKE ALL STEPS TO MINIMIZE THE RISK OF CROSS CONTAMINATION, WE CANNOT GUARANTEE ABSOLUTELY THAT ANY PRODUCTS ARE ENTIRELY SAFE TO CONSUME FOR GUESTS WITH ALLERGIES.