



Restaurant Week Dinner Menu

3 Courses - \$45 pp

Sunday, January 18 – Saturday, January 31, 2026

(Closed Mondays)

(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

(\$10 upcharge) 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

BLACK MANUKA MANHATTAN – 18 – *Knob Creek Whiskey, Raw Organic New Zealand Manuka Honey, Black Bitters, Antica Vermouth, Amarena Cherry, On a Rock*

REPOSADO TEQUILA OLD FASHIONED – 22 – *Hornitos Aged Tequila, Muddled Orange Peel, Agave, Orange Bitters, Ice*

*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.