



West Hartford Restaurant Week

August 28- September 3, 2018

Dinner Menu

\$30 per person not including tax & gratuity

Available Monday-Saturday starting at 4pm and Sunday at 3pm

Starter

Bruschetta

heirloom tomatoes, gorgonzola, fresh basil, extra virgin olive oil, aged balsamic

or

Tuscan Summer Salad

organic baby lettuces, shaved red onion, chick peas, shaved cauliflower, grape tomatoes, shaved parmigiano, red wine vinaigrette, herbed croutons

or

Steamed Wild Maine Mussels

fresh fennel, tomato, garlic, olive oil, white wine, fresh herbs, crostini

Main Plate

Stonington Sea Scallops

pan-seared, smoked pancetta pan-jus, aged cheddar grits, sautéed baby spinach

or

Atlantic Swordfish

wood-grilled, Provençale sauce of lemon, caper, garlic, butter, white wine, basmati rice, sautéed broccoli

or

Our Famous Pasta Bolognese

cavatelli pasta with a house made Bolognese sauce of beef, pork and veal, topped with ricotta cheese

Sweets

Mixed Summer Berry Cobbler

blueberries, raspberries, strawberries, vanilla bean ice cream, whipped cream

or

Tiramisu Chocolate Mousse

dark chocolate, espresso-soaked vanilla cookies, tiramisu cream