



West Hartford Restaurant Week

August 20 - September 2, 2019

Dinner Menu

\$30 per person not including tax & gratuity

**Available Monday 4-9PM, Tues & Wed 4-9:30PM, Thurs 4-10PM, Fri & Sat 4-10:30PM,
Sunday 3-8:30PM**

Starters

Burrata Caprese

imported burrata cheese, ripe tomatoes, crostini, fresh arugula, evoo, sea salt, black pepper

or

Tuscan Summer Salad

organic baby lettuces, shaved red onion, chick peas, broccoli florets, grape tomatoes,
shaved parmigiana, red wine vinaigrette, herbed croutons

or

Steamed Wild Maine Mussels

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

Main Plates

Flat Iron Steak

house marinade, sliced, chimichurri sauce, garlic fries, sautéed broccoli

or

Atlantic Swordfish

blackened, mango salsa, roasted potatoes, sautéed baby spinach

or

Our Famous Pasta Bolognese

tri color cheese tortellini, house made Bolognese sauce of beef, pork and veal, topped with ricotta cheese

Sweets

Mixed Summer Berry Tart

blueberries, raspberries, strawberries, whipped cream
(vanilla gelato \$2 supplement)

or

Chocolate Mousse

whipped cream, shaved chocolate