



❧ RESTAURANT WEEK ❧

January 6-January 19

30+tax

FIRST COURSE

BRUSCHETTA

- Whipped ricotta and fig on crostini drizzled with truffle honey •

KALE SALAD

- Kale, pomegranate seeds, golden beets, and goat cheese, tossed in a champagne vinaigrette •

SECOND COURSE

PESTO CREAM LINGUINE

- Pesto cream sauce, sun dried tomatoes, spinach, and grilled chicken, served over linguine and finished with a balsamic reduction *sub shrimp for \$5 •

PENNE ALLA VODKA

- Vodka sauce with roasted Roma tomatoes and chicken served over a bed of imported penne •

PERSONAL PIZZA

- Fresh mozzarella, Italian plum tomatoes, imported Romano cheese and oregano *sub a gluten free crust for \$5 •

CHOOSE 1 TOPPING: SAUSAGE, PEPPERONI, PEPPERS, ONIONS OR MUSHROOMS

THIRD COURSE

CANNOLI

- Three mini pastry shells filled with homemade sweet ricotta and chocolate chips •

FLOURLESS CHOCOLATE TORTE

- Rich chocolate cake topped with ganache frosting *gluten free •

PLEASE NO SUBSTITUTIONS

DINE IN ONLY PLEASE