



-\$35 Per Person-

3 course Prix fixe menu

Monday- Thursday

Available for dine in only.

No sharing. No Menu changes.

Not available

Friday or Saturday

Choice of one per course

-Antipasti-

***Mini Board;** Sopressata, Fresh Mozzarella, Balsamic glaze

***Mussels;** Bruschetta tomato wine sauce

***Pear Carpaccio Salad;** served with prosciutto, shaved gorgonzola, and arugula. Drizzled with local honey and olive oil.

* **Artichoke Francese** (3)

Portion size does not reflect menu size.

-Secondo-

***Beef Ravioli;** Marsala wine sauce with mixed mushrooms

***Pappardelle;** Prepared in a creamy roasted pepper sauce with ground sausage and spinach. Topped with toasted bread crumbs

***Swordfish Oreganata;** Lightly breaded swordfish, finished in a lemon wine sauce. Served with chef veggies or risotto.

***Chicken Mediterranean;** Sautéed chicken breast with bruschetta tomatoes, banana Peppers, and olives finished with a Sherry and balsamic reduction. Served with chef veggie or risotto.

***Veal Con Porto;** Pan seared veal scaloppini, prepared in a creamy port wine sauce with sun dried tomatoes, and shiitake mushrooms. Served with chef veggie or risotto.

-Dolce-

* **Mini Tiramisu**

***Mini Cannoli**

***Cinnamon Gelato**