

Lunch Prix Fixe

FIRST COURSE **\$79.95**

Soup of the day
or

Garden, Caesar, Arugula Salad

SECOND COURSE

GNOCCHI BOLOGNESE

housemade potato gnocchi, savory meat sauce, touch of cream

Chicken Francese

tender chicken breast, lightly battered and simmered in a light lemon and butter sauce, served with sauteed spinach

Eggplant Parmigiana

classic eggplant parm, served with rigatoni pasta

Rigtatoni Primavera

rigatoni tossed with fresh seasonal vegetables in garlic & oil

Salmon Acqua Pazzo

chunks of atlantic salmon, roasted tomatoes, clams & mussels simmered in a light tomato broth served with crostini

Chicken Marsala

chicken breast, porcini mushrooms, marsala wine, whipped potatoes

THIRD COURSE

Sorbetto / Gelato / Cannoli

Even Wine Bar

Dinner Prix Fixe

FIRST COURSE **\$29.95**

Soup of the day

or

Garden, Caesar, Arugula Salad

SECOND COURSE

GNOCCHI BOLOGNESE

housemade potato gnocchi, savory meat sauce, touch of cream

Chicken Francese

tender chicken breast, lightly battered and simmered in a light lemon and butter sauce, served with sauteed spinach

Eggplant Parmigiana

classic eggplant parm, served with rigatoni pasta

Rigtatoni Alla Vodka

san marzano plum tomato sauce, prosciutto, shallots, splash of cream, shot of vodka

Salmone Arrosto

oven roasted norwegian salmon filet, lemon white wine sauce, with sauteed spinach & roasted potato

Veal Saltimbocca

tender veal scallopine infused with prosciutto di parma and fontina cheese in a light demi glace, over wilted spinach & mashed potato

THIRD COURSE

Sorbetto / Gelato / Cannoli / Cheesecake

Even Wine Bar