

Restaurant Week

PRIX-FIXE MENU: \$45

APPETIZERS

SOUP OF THE DAY

Ask your server

ARTISAN SALAD

Mix greens, heirloom tomatoes, roasted red peppers, kalamata olives, fresh mozzarella, basil, olive oil, white balsamic vinegar

MAIN COURSE

TRI-COLOR RAVIOLI

Lobster, spinach & cheese ravioli sautéed with calamari and shrimp in a velvety pink sauce

MANHATTAN PIE

Tomato Sauce, fresh mozzarella, topped with prosciutto & basil

CHICKEN PARM PANINI

Breaded chicken, melted mozzarella, tomato sauce

DESSERT

ASK YOUR SERVER

SUGGESTED PAIRING

ROSSO DI ROMANACCI 9/30

Black cherry, blackberry, and plum with a moderate level of tannins

