

Restaurant Week Menu

November 2nd-9th 2008

Antipasto

Rustico di Casa -(Fresh Mozzarella, Tomato, Parma Prosciutto, Melon, And Roasted Peppers)

Veal Cappelletti (Stuffed Little Hats)/Pink Parmigiano Sauce/Wilted Spinach
Orecchiette with Fresh Eggplant and Shaved Pecorino Cheese
Baby Arugola, Fresh Apple, Walnuts, & Gorgonzola Cheese

Entrée

Wild Striped Bass Oreganata

Fillet of Lemon Sole, Cherry Tomatoes, Capers, Chardonnay
Sauce

Grilled Pork Chop / White Bean Ragout/ Cranberry Compote

Braised Beef Braciola / Sautee'd Escarole

Angus Beef Scaloppine / Wild Mushrooms

Organic Chicken Breast /Portobello Mushrooms/ Balsamic Glaze

Dolci

Vahlrona Chocolate Bread Pudding / Crème Anglaise

Mixed Berry 'Sfoggia' (Chantilly Cream Pastry)

Banana Crème Brulee' / Coconut Tuile

Fresh Assorted Fruit Plate

Assorted Gelatos

\$24.95 per person