

Three Course Restaurant Week Menu September 8th - September 14th

Pick 1 Salad, 1 Entree, 1 Dessert No Substitutions Dine In or Take Out

\$33 plus tax no discounts

Bleu Cheese & Apple Salad

Mixed greens tossed in house balsamic dressing, apples, baby heirloom tomato, shallots, candied toffee pecans & crumbled bleu cheese

Peach & Goat Cheese Salad

Arugula layered with peaches, red onion, candied toffee pecans, basil & crumbled goat cheese served with lemon wedges & EVOO

Seasonal Salad

Mixed greens, tomato, red onion, toffee pecans, clementines & burrata drizzled with balsamic glaze and EVOO

Funghi alla Crema Bianca

Portobello mushrooms in a cream sauce served over pappardelle topped off with burrata & drizzled with truffle infused olive oil

Salmone alla Genovese Cremosa con Zucchine

Salmon served in a pesto cream sauce with zucchini and heirloom tomatoes over Paccheri

Fried Pumpkin Flowers

stuffed with mozzarella served in a spicy tomato cream sauce over rigatoni

Tipsy Tuscan Pasta

Crumbled sausage pan seared with shallots served over fettuccini in vodka sauce & topped off with fresh mozzarella & basil

Tri Colore Tortellini con Guanciale

Pan seared guanciale with sun dried tomato & mushroom in a sherry cream sauce over tri colore tortellini

Fried Gnocchi & Baby Heirlooms

Pan seared Gnocchi with heirloom tomato, fresh basil Garlic & Evvo served with creamy burrata and lemon zest

Dessert

Pistacchio Tiramisu, Tiramisu, Pumpkin Cannoli drizzled w/ nutella, Cannoli