

# RESTAURANT WEEK DINNER MENU

## 3-COURSES | \$50



### to start (choose one)

Lobster Bisque 

Stuffed Mushrooms

white mushroom / crab meat / roasted bell pepper / onion / bread crumbs /  
parmesan / baked in herb and butter sauce

Calamari

calamari / lightly breaded / pomodoro sauce / chipotle aioli

Roasted Pear Salad  

roasted pear / mixed greens / shaved parmesan / roasted almonds /  
champagne vinaigrette / balsamic

### entrées (choose one)

Lasagna

bolognese / mozzarella / parmesan / béchamel

Pan Seared Salmon 

spinach / garlic / sun-dried tomato / cream fingerling potatoes

Truffle Risotto  

wild mushrooms / truffle cream sauce / truffle oil / marscapone

Chicken Parmesan

mozzarella / basil / spaghetti pomodoro

Steak Siciliano (additional +\$10)

boneless ribeye / bread crusted / seasonal vegetables

Chilean Seabass (additional +\$10) 

pan seared / asparagus risotto / mustard-chardonnay cream sauce

### to finish (choose one)

Tiramisu 

Pistachio Cake 

Cannoli 