



September 21—September 30



3 COURSE PRIX FIXE

\$29.77 PER PERSON

COURSE 1

Tuscan White Bean Soup
Shaved Reggiano, Spinach, Northern Beans

Wild Mushroom Tart
Wild and Cultivated Mushrooms, Delicate Herbs, Reggiano Tuile, White Truffle Vinaigrette, Saba

Sauteed Calamari Florentine
Pt. Judith Calamari, Capers, Banana Peppers, Sun-Dried Tomatoes, Olives, Spinach, Pesto

COURSE 2

Casarecce con Pesto
Hand Made Pasta, Ground Sausage, Haricot Vert, Heirloom Tomato, Pecorino, Pesto

Pan Roasted Halibut
Yellow San Marzano Tomato, Chantenay Carrots, Asparagus, Confit Potato, Fennel Pollen

Pork Chop Agro Dolce (12oz)
Parmesan Risotto, Peppadew Peppers, Mustard Greens, Champagne Crema

COURSE 3

Banana & Cinnamon Bread Pudding
Crème Anglaise, Fresh Whipped Cream

Vanilla Gelato
Strawberry Compote, Aged Balsamic

No Changes or Substitutions Please

Not Your Moms Meatloaf

Chefs take on this classic dish, layered with a creamy shaved red bliss & sweet potatoes au gratin, herbed ground meats, & fresh mozzarella. Topped with crisp apple bacon & baked to a bubbling perfection.

Pesto Crust Salmon

Pan seared fresh Atlantic salmon, served over roasted corn, stewed Garbanzo bean & squash succotash. -GF

Baked Chicken Mozzarella

All natural pan-seared chicken breast, crumbled Italian sausage, roasted red peppers, & artichoke hearts tossed with rigatoni in a smooth pink sauce baked with fresh mozzarella.

Steak Tips & Florentine Risotto

A generous portion of steak tips, served with slow simmered arbio rice. Finished with wilted spinach, gorgonzola cheese, & drizzled with a sweet port reduction. -GF

DESSERT COURSE

Chocolate Hazelnut Mousse Topped w/ Whipped Cream, Fresh Berries & Roasted Hazelnuts-GF

OR

Homemade Warm Apple Crisp, Topped w/ Vanilla Ice Cream

OR

Caramel Apple Martini (21+)

Not Valid With Any Other Special Offers (Sweet Deals, or Restaurant.com), Split Plates Not Available, No Substitutions, & Excludes Saturdays
