

*Middlesex Restaurant Week 2020***\$20.20 Menu****Course 1**

(choice of one)

Arancini Ballsprosciutto di parma, smoked mozzarella,
english peas, marinara sauce**P.E.I Mussels**roasted garlic, shallots, white wine, plum tomatoes,
fresh herbs, grilled crostini**Course 2**

(choice of one)

Kale Pesto Bucatiniblistered tomatoes, basil, shaved grana padano cheese,
bucatini pasta**Chicken Piccata**

spinach, capers, white wine, yukon gold mashed potatoes

Braised Pork Osso Buco

roasted butternut squash, creamy polenta, natural au jus

Course 3

(choice of one)

Mini Cannoli PlateRicotta chocolate chip & chocolate cannoli,
mini petit fours**Dark Chocolate Mousse**

shaved white chocolate

\$30.20 Menu**Course 1**

(choice of one)

Caprese Saladvine ripened tomatoes, fresh mozzarella,
12yr aged balsamic, basil oil**Arancini Balls**prosciutto di parma, smoked mozzarella,
english peas, marinara sauce**Fried Calamari**

cherry peppers, zucchini, lemon basil aioli

Course 2

(choice of one)

Mushroom Raviolishiitake and oyster mushrooms, wilted kale,
Marsala wine, shaved grana padano cheese**Grilled North Atlantic Salmon**toasted Italian cous cous, haricot verts,
preserved lemon & red bell pepper salsa**Sliced NY Sirloin**(8oz), grilled asparagus, yukon gold mashed potatoes,
red wine demi**Course 3**

(choice of one)

Tahitian Vanilla Crème Brulee**Dark Chocolate Mousse**

shaved white chocolate

NY Style Cheesecake

raspberry coulis

