

RESTAURANT WEEK 2026

DINNER

Full menu \$ 32.99

Choose one from:

Fried Mozzarella Curd

Mozzarella curds, lightly breaded and fried, finished with marinara for dipping'

Grilled Shrimp

Grilled Jumbo Shrimp served over tender sautéed spinach, drizzled with house lemon vinaigrette.

Salad or Soup

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Choose one from:

### *Seafood Crespelle*

*Thin Italian crêpes filled with shrimp and scallops finished with a light cream sauce.*

### *Chef's Lasagna*

*layers of homemade fresh pasta with besciamella, meat sauce, and Parmigiano Reggiano.*

### *Veal Boscaiola*

*Tender veal sautéed with mushrooms, peas, and crushed tomatoes, served over spinach polenta.*

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Your choice of one dessert:

Homemade Coffee Mascarpone Cake – layers of sponge cake filled with mascarpone coffee cream and chocolate ganache

or

Homemade Tiramisu

Tax and gratuity not included. Not to be combined with any other offer or discount.

RESTAURANT WEEK 2026

Lunch

Full menu \$ 16.99

Salad or Soup

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Choose one from:

### *Flounder Fillet w/ Capers & White Wine Sauce*

*Fresh Flounder fillet with a fine white wine sauce, lemon, and capers. Served over Angel Hair pasta.*

### *Chef's Lasagna*

*layers of homemade fresh pasta with besciamella, meat sauce, and Parmigiano Reggiano.*

### *Chicken Boscaiola*

*Tender chicken breast sautéed with mushrooms, peas, and crushed tomatoes, served over spinach polenta.*

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Your choice of one dessert:

Homemade Coffee Mascarpone Cake – layers of sponge cake filled with mascarpone coffee cream and chocolate ganache

or

Homemade Tiramisu

Tax and gratuity not included. Not to be combined with any other offer or discount.