



## *Restaurant Week Dinner Menu*

*\$35.00++*

### *Choice of Appetizer*

#### **Insalata di Arugula e Radicchio**

*Mixture of baby arugula and radicchio, topped with shaved parmesan and a strawberry vinaigrette.*

#### **Insalata di Stagione**

*Spring greens mix salad with cherry tomatoes, radish, carrots, walnuts and goat cheese in a honey balsamic dressing*

#### **Cocktail di Gamberetti**

*Classic (13-15) Shrimp cocktail four per order.*

#### **Torre di Granchio**

*Tower of lump Crabmeat served with crostini and cocktail sauce.*

#### **Burrata**

*Fresh mozzarella cheese served on thinly sliced cantaloupe.*

### *Choice of Entrée*

#### **Rigatoni all' Amatriciana**

*Rigatoni pasta with pancetta, and plum tomatoes in a spicy red sauce.*

#### **Risotto con Funghi**

*Arborio Rice with mushrooms, white truffle oil.*

#### **Vitello La Veranda**

*Pan seared veal medallion topped with sautéed spinach and fresh lemon.*

#### **Pesce del Giorno**

*Blackened Salmon topped with a pesto sauce, served with grilled asparagus*

#### **Pollo Porcini**

*Sautéed chicken breast served with porcini mushrooms and gorgonzola cheese.*

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#### **Dolci**

*Choice of House desserts.*

*Coffee, decaffeinated Coffee, Assorted teas.*

Please advise your server of any food allergies. Gluten free items are available upon request.