



RESTAURANT WEEK 2019

Three Courses for \$30

FIRST COURSE

Choice of: Soup of the Day Or Mediterranean salad

Artisan green, cherry tomatoes, kalamata olives, red onions,
cucumber, provolone cheese, bistro dressing

MAIN COURSE

Choice Of:

ORECCHIETTE PASTA

Homemade Italian sausage, cannellini beans,
broccoli pesto extra virgin olive oil and romano cheese

POLLO ALLA CACCIATORA

Airline chicken breast, onions, red bell peppers, plum tomatoes, kalamata olives,
fresh herbs, garlic, red wine, over creamy polenta.

PESCE DEL GIORNO

6oz wood fired salmon, shallots, caper, Dijon mustard cream sauce
served with potato and veggies

DESSERT

ZEPPOLE

Italian fried doughnuts, powdered sugar, cinnamon, nutella cream **AFFOGATO**

Vanilla gelato, amaretto, espresso, whip cream, caramel sauce