



## *Restaurant Week 2017*

### **Choice of Appetizer:**

#### **Signatures Soup**

with Escarole, Sausage, and Cannelloni Beans

#### **Fried Mozzarella Cheese**

Lightly Beer Battered, with House Sauce and Shaved Parmigiana

#### **Rhode Island Crispy Calamari**

Hot Peppers, Fresh Herbs, Crumbled Gorgonzola & House Sauce

#### **Mushroom Rissoto**

Forest Mushroom with White Truffle Drizzle

### **Choice of Entrée:**

Includes Signature House Salad with a White Balsamic Apricot  
Vinaigrette

#### **Chicken St. Ginsburg**

Boneless Breast, Breaded and Sautéed in a Sherry Demi Glace,

With Forest Mushrooms and Mozzarella  
Served with Chefs Style Potato and Vegetable

**Pan Seared Duck a l' Orange**

Boneless Maple Leaf Farms Breast, Classic Orange Cognac Sauce  
Served with Chefs Style Potato and Vegetable

**Chicken Parmigiana**

Served over Angel Hair with House Sauce and Mozzarella Cheese

**Penne Ala Vodka with Chicken**

Tossed in a Lightly Creamed House Sauce

**Petit Filet Mignon**

Merlot Demi Glace

Served with Chefs Style Potato and Vegetable

**Grilled Rack of Lamb**

Rosemary Merlot Reduction

Served with Chefs Style Potato and Vegetable

**Homemade Ricotta Cavatelli & Course Grind Sweet Sausage**

With Caramelized Onions, Broccoli Rabe, and Fresh Herbs

**Pan Seared Sea Scallops**

Light Citrus Buerre Blanc

Served with Chefs Style Potato and Vegetable

**Calamari Francese**

With Capers, Artichoke Hearts, and Diced Tomatoes in a Lemon Sauce

Served Over Angel Hair

**Market Fresh Catch of the Day**

With Basmati Rice and Chef's Style Potato

**Eggplant Parmigiana**

Served over Angel Hair with House Sauce and Mozzarella Cheese

**(4) House Made Ravioli of the Day**

Served in our Specialty House Sauce

**Dessert Selection Served with Coffee or Tea**

Spumoni

Vanilla Gelato with a Chocolate Drizzle

(2) Mini Chocolate Chip Cannoli's

Seasonal Crème Brulee

**\$20.95 PER PERSON PLUS TAX AND TIP – NO SUBSTITUTIONS PLEASE**

**SEPTEMBER 11-16TH**

