

# Early Dinner Menu

## THREE COURSE EARLY DINNER MENU

**\$22.95**

Available Mon-Thurs 3:30 until 6:00pm; Sunday 1-4pm  
Not available on Friday or Saturday  
Not available during holidays or promotional weeks  
Not valid with any discounted offers

### FIRST COURSE

Choice of One

#### **BROCCOLI RABE, CANNELLINI BEAN, AND SHARP PROVOLONE CROSTINI**

Crusty, garlicky toasted bread is topped with sharp provolone, rosemary-accented beans, and spicy sautéed broccoli rabe

#### **ARANCINI VENEZIANI (VENETIAN RICE FRITTERS)**

Cheesy rice fritters with arrabiatta sauce

#### **TRICOLORE SALAD WITH GRAPEFRUIT SABA VINAIGRETTE**

Grapefruit segments tossed with arugula, radicchio and shaved pecorino with aged balsamic

#### **GNOCCHI QUATTRO FORMAGGIO**

Homemade potato gnocchi tossed in creamy provolone, Romano, mozzarella and goat cheese sauce

#### **ZUPPA DI GIORNO**

Homemade soup made fresh daily  
Upgrade Crab Bisque (add \$2.50)

### SECOND COURSE

Choice of One

#### **GRILLED SALMON WITH HONEY-MUSTARD SAUCE**

Grilled Verlasso Salmon with whole grain mustard and honey with risotto and greens

#### **LINGUINE AND SEAFOOD**

Prince Edward Island mussels, littleneck clams and crabmeat sautéed in a garlic-olive oil, tossed with fresh tomato and served over linguine

#### **FILET TIPS WITH BRANDIED MUSHROOM SAUCE**

Sautéed filet tips with sun-dried tomatoes, mushrooms in a brandy-cream sauce served over fettuccine

#### **CHICKEN SALTIMBUCA ALLA ROMANA**

Boneless chicken breast with spinach, prosciutto and mozzarella cheese in marsala wine Demi-Glace served with risotto and vegetable

#### **VEAL OR CHICKEN ALFREDO**

Traditionally prepared breaded veal cutlet, tomato sauce, mozzarella cheese topped with prosciutto and mushrooms cream sauce with risotto

### DESSERT COURSE

Choice of One

#### **TIRAMISU**

Ladyfingers dipped in coffee, layered with a whipped mascarpone cheese, flavored with cocoa

#### **SORBETTO**

House made using the freshest fruits- Flavors change

#### **PECAN-PUMPKIN FRIED CHEESECAKE**

Homemade pecan-pumpkin cheesecake, tortilla wrapped and deep fried, rolled in cinnamon sugar and served with caramel drizzle

SORRY, NO SUBSTITUTIONS

