

RESTAURANT WEEK AUTUMN 2011



STARTER

GNOCCHI

Potato dumplings sautéed with prosciutto & baby spinach in a creamy alfredo sauce

MUSHROOM CROSTINI

Grilled Portobello mushrooms with roasted red peppers & fontina cheese served on a bed of greens finished with white truffle oil

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FIG & ALMOND SALAD

Artesian greens tossed in pesto vinaigrette topped with almonds, figs, goat cheese & crispy prosciutto

CAESAR

Romaine hearts in a traditional Caesar dressing with asiago & romano chesses

HARVEST VEGETABLE SOUP

Harvest root vegetable & tomato soup

ENTRÉE

ROAST PORK

Roast pork with a fig stuffing & roasted sweet potato topped with a shallot demi-glace

BUTTERNUT SQUASH RAVIOLI

Ravioli tossed in a brown butter sauce with sage, golden raisins & walnuts

GRILLED CHICKEN ALFREDO

Grilled chicken alfredo with four cheese ravioli & baby spinach

VEGETABLE RAGU

Diced sweet onions, San Marzano tomatoes, fava beans, bell peppers, peas, zucchini & celery sautéed in olive oil finished with a touch of cream tossed with farfalle

CRAB AL FORNO

Baked jumbo lump crabmeat with a blend of cheeses & cavatappi pasta

DESSERT

SUGAR PUMPKIN CRÈME BRULEE

DOUBLE CHOCOLATE GELATO

APPLE PIE WITH APPLE CRISP GELATO