



Restaurant Week
September 18th – 26th, 2010

Appetizers:

Creamy Burrata

Caponata / ciabatta bread

Steamed Manila Clams

Soft polenta / garlic / leeks / white wine

Prosciutto Salad

Arugula / apples / piave / extra virgin olive oil

Entrees:

Pan Seared Mediterranean Sea Bass

Heirloom tomatoes / fingerling potatoes / olives / salsa verde

Homemade Fettuccine

Braised pork & tomato sugo

Roasted Pork Tenderloin

Apple & onion agrodolce / sweet potato puree / baby heirloom carrots

Dessert:

Tiramisu

Zabaglione

Fresh berries

Cannoli's

Pistachio / candied orange / chocolate