

Greater Cincinnati Restaurant Week

Appetizer

Bruschetta

Goat cheese, honey, and rosemary oil

Arugula Salad

With strawberries, mozzarella, toasted almonds and mint balsamic glaze

Caesar

Romaine lettuce with parmesan and croutons tossed with our traditional Caesar dressing

Shrimp "Antoinette"

Sautéed with bell peppers, onions, sherry garlic butter sauce and a garlic crostini

Entrée

\$36

Penne "Cionni"

With roasted tomatoes and mushrooms tossed in garlic and oil and topped with gorgonzola and scallions

Chicken "Formaggio"

Fettuccine tossed with butter and parmesan cheese and topped with a grilled antibiotic free chicken breast

Grilled Pork Chop

With lemon-herb vinaigrette, eggplant, leeks, peppers, and Asiago

\$46

Sautéed Sockeye Salmon "Picatta"

With green beans, mushrooms and arugula

Center Cut Filet Mignon* *6 ounces*

With veal glaze, mushrooms, parmesan polenta, and asparagus

Crab and Fettucine

Mushrooms, butter, parmesan, arugula and pangrattato

Dessert

Budino di Panettone

Bread pudding with dark caramel sauce, Marsala soaked raisins and whipped cream

Tiramisu

Savoardi cookies layered with fresh cream, espresso, mascarpone cheese, chocolate and zabaglione

Cannolis

Ricotta cheese, honey, and amarena cherries

No Substitutions

*Consuming raw or undercooked meats, poultry, shellfish and seafood may increase your risk for foodborne illness