

*April 21-25*

## **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**

#### **Sautéed Veal Scallopine**

With mushrooms and white truffle oil cream sauce

#### **Pistachio Crusted Verlasso Salmon\***

With lemon-herb vinaigrette, mushrooms, roasted tomatoes and asparagus

#### **Spaghetti with Clams and Mussels**

Garlic butter, saffron, celery, tomatoes and garlic

### **Dessert**

#### **Budino di Panettone**

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

#### **Tiramisu**

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

#### **Cannolis**

Ricotta cheese, honey, and amarena cherries

**\$46**

*No Substitutions*

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