

Greater Cincinnati Restaurant Week

September 25-29

First Course

Caesar

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

^{or} **Crostini**

With dates, Hazelnuts, honey, gorgonzola and mint

^{or} **Tuscan Soup**

Sausage, pancetta, potatoes, spinach, garlic and cream

Second Course

Rainbow Trout

Stuffed with crab, scallions, mushrooms, and artichokes

^{or} **Linguini with Scallops and Mussels**

Tomatoes, parsley, scallions, garlic and oil

^{or} **Veal Piccata**

With green beans and polenta

Third Course

Nutella Cannoli

With Hazelnuts, whipped cream, and chocolate sauce

^{or} **Budino di Panettone**

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

\$46 per person

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