

DINNER FEATURES
WEDNESDAYS AND THURSDAYS

First Course (*select one*)

Mixed Green - Red leaf, bibb, escarole, radicchio
and carrots tossed with Italian vinaigrette

Caesar - Romaine lettuce with Parmesan, croutons
and traditional Caesar dressing

Second Course (*select one*) \$43
(Entrée price includes salad and dessert)

Broiled Trout

Stuffed with mushrooms, leeks, pancetta, and breadcrumbs
with a brown butter vinaigrette

Fettucine Bolognese

Slow simmered tomato sauce with veal, soffritto, and garlic
finished with heavy cream and parmesan

Veal Francese

Veal cutlets dipped in flour and egg, sauteed in butter,
and finished with a lemon-caper butter sauce

Third Course (*select one*)

Dessert - Choose any dessert from our menu

*No Substitutions *Consuming raw or undercooked meats, poultry, shellfish, and seafood may increase your risk for food borne illness