

# RESTAURANT WEEK APRIL 22-26

\$46

## FIRST COURSE

### Caesar

Romaine lettuce with parmesan tossed with our traditional Caesar dressing

### Bean Soup

Hearty soup of cannellini beans, escarole and bacon

## SECOND COURSE

### Balsamic Glazed Pork Tenderloin

Lemon-herb vinaigrette, capers, green beans and Parmesan

### Sautéed Bay Scallops

Brown butter-white truffle oil vinaigrette, shaved Brussels sprouts, mushroom and Hazelnut

### Sausage and Penne

Tomato Vodka cream sauce, leeks, calabrian chili, and Parmesan

## THIRD COURSE

### Cannoli

Nutella, ricotta and mascarpone with whipped cream and chocolate sauce

### Budino di Panettone

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