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*) $45

(Entrée price includes salad and dessert)

Sautéed Rock Shrimp

Gnocchi, tomato cream sauce, calabrian chilis and basil

Sautéed Veal Scallopine

Nduja cream sauce, mushrooms and arugula

Broiled Salmon

Brown butter-white truffle oil vinaigrette, mushrooms, pancetta and asparagus

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*