



## **Restaurant Week – January 28 to February 4**

### **Three Course Dinner Menu**

**\$46 per person – NY Sales Tax & Gratuity NOT Included**

#### **First Choice**

##### **Arancini**

Risotto Rice Balls with Parmesan & Mozzarella Cheese, Marinara Sauce with Pesto Drizzle

##### **Fried Calamari a la Romana Bella**

Marinara Sauce, Fresh Lemon

##### **Soup Du Jour**

Seasonal Soup of the Day

##### **Roasted Red Beet & Peppercorn Goat Cheese Salad**

Artisan Lettuce, Sundried Cherries, Red Onion, Red Shallot Vinaigrette

#### **Second Choice**

##### **Pappardelle with Braised Short Rib**

Pappardelle & Braised Short Rib topped with Ricotta Cheese

##### **Grilled Salmon Sofia**

Atlantic Salmon with Vegetable Orzo, Pearl Onion Confit, Romanesco Sauce

##### **Roasted Free Range Chicken Breast**

French Cut Chicken Breast, with Warm Apricot Olive Caponata, Vegetable Orzo, Cipollini Onions, Sundried Tomato-Garlic Sauce

#### **Dessert**

##### **Fresh Apple Tarte with Vanilla Ice Cream**

No substitutions or modifications

Portion sizes will be smaller.

Please inform us of any allergies before ordering. \* Consumer Advisory – Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of a foodborne illness

