

NEW HAVEN RESTAURANT WEEK OCTOBER 6-11

ANTIPASTI

- Polenta** – Polenta cake pan seared topped with sauteed mushrooms in a gorgonzola cream sauce.
- Apple Butternut Bisque** – Roasted butter squash and Granny Smith Apples blended with cinnamon and nutmeg blended until smooth with a touch of cream.
- Broccoli Rabe Eggroll** – Eggroll stuffed with broccoli rabe, sausage, and beans fried till golden and served on a cannellini bean puree.
- Ravioli** – Fried Broccoli Rabe, Sausage, and ricotta stuffed ravioli served with pomodoro dipping sauce.
- Spedini**– Mozzarella rolled with Parma Prosciutto almond encrusted and flash fried finished with an orange amaretto cream sauce.
- Summer's End Salad**– Chunks of watermelon and grape tomatoes topped with burrata with a drizzle of Hibiscus glaze.

SECONDI PIATTI

- Cavatelli with Broccoli**– Homemade ricotta cavatelli tossed with EVOO, garlic, broccoli, and sausage.
- Shrimp Alberto** – Pan seared jumbo shrimp, finished with pancetta, and sun dried tomatoes with a hint of cream tossed with pappardelle.
- Vegetable Lasagna** – Sauteed zucchini, yellow squash, carrots, onions, and peas layered in-between fresh pasta sheets with bechamel and mozzarella topped with pomodoro sauce .
- Pork Chop**– Double cut pork chop stuffed with prosciutto, spinach, pistachios, cherry tomatoes, and rustic bread crumbs finished in a brandy peppercorn reduction.
- Pollo Reggio Calabria**– Chicken breast parmesan encrusted finished with lemon, butter, white wine and a hint of thyme.
- Atlantic Cod** – Atlantic Cod panko and parmesan encrusted baked served with blistered grape tomatoes and finished with lemon, butter, and white wine served with vegetable risotto.
- New York Strip** – Grilled New York Strip Steak topped with Marsala Porcini mushroom reduction. ADD\$14

DOLCE

- Toasted Almond**–Lady fingers soaked in an Amaretto simple syrup topped with a Marscarpone cream, finished with a Amaretti cookie Crumble.
- Chocolate Mousse** – Fluffy chocolate mousse finished with hazelnuts and fresh whipped cream.
- Cannoli Sicilian** – Sweet ricotta with dark chocolate chips in a delicate pastry tube.

3 COURSE PRIX FIXE DINER \$45.00