



SUMMER SUPPER SPECIAL

Tuesday thru Thursday

Starting Tuesday, May 23 thru Thursday, September 7

\$49 + Tax and Gratuity • Available for up to 6 guests per reservation

ANTIPASTO

choice of

CAPRESE

Imported, fresh mozzarella with tomato, garden basil and extra virgin olive oil

INSALATA ORGANICHE

Organic mixed greens with aged balsamic dressing

COZZE

Mussels sautéed with white wine, olive oil and garlic OR spicy marinara

SECONDO

choice of

GNOCCHI SORRENTINA

One of Chef's award-winning, handcrafted pastas:
light and sumptuous potato/pasta/parmigiano orbs
in fresh tomato sauce, dotted with melted mozzarella

POLLO SAPORITO

Tender pieces of white chicken sautéed with fresh mushrooms,
sun-dried tomatoes and pine nuts in light tomato sauce

SALMONE CON COGNAC

Wild caught Atlantic Salmon sautéed in a silky cognac/cream flambé

DOLCE

TIRAMISU

Rich, espresso drenched savoiardi, layered with mascarpone cream,
dusted with unsweetened cocoa