

RESTAURANT WEEK DINNER OCTOBER 9TH – 16TH

(Tuesday through Friday from 5:00 to 7:00)

\$45.95

Appetizer – Choice of:

Zuppa di Oggi

Soup of the day, preparation changes daily

Giulio Cesare

Romaine heart salad with oregano crostini, house made eggless Caesar dressing and shaved parmesan cheese

Entrée – Choice of:

Cavatelli con il Ragù del Salumiere e Rapini

House made ricotta cavatelli with hot and sweet Italian sausage ragù and broccoli rabe

Salmone alla Senape e Dragoncello con Spinaci e Pomodorini

Roasted filet of Atlantic salmon encrusted in Dijon and whole grain mustard with fresh tarragon over sautéed spinach, Yukon Gold potatoes, and cherry tomatoes

Pollo alla Boscaiola con Salsiccia di Pollo, Conchiglie e Broccoli di Rape

"De-boned chicken breast and thighs with grilled chicken sausages, domestic mushrooms, broccoli rabe and imported shell pasta on a light Marsala sauce

Schiacciata di Oggi

Today's flatbread, preparation changes daily

Dessert – Choice of:

Sorbetto or Gelato

Our Selection of Gelato or Sorbet

Tiramisú

Espresso-soaked ladyfinger cookies layered with mascarpone cream

Budino di Pane alle Mele e Cranberry con Salsa di Sidro

Warm apple and cranberry bread pudding with apple cider sauce

**Connecticut State law requires us to inform you
that consuming raw or undercooked meat may increase your risk
of food borne illness**

****Please inform your server of any food allergies before placing your order****