



**Restaurant Week 2009
September 6-10, 2009**

Traditional Caesar

Crisp romaine hearts, sun-dried tomato pesto, asiago cheese cup,
traditional anchovy lemon dressing

"The Meatball"

12 oz traditional meatball gratineed with provolone cheese, accompanied
by a trio of sauces: marinara, basil pesto,
tomato coulis

Italian Crepes and Heirloom Gazpacho

Battered and fried four cheese stuffed crepes served with a chilled
heirloom tomato soup

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Fried Ravioli

House made fried ravioli filled with Boursin accompanied with
tomato coulis

Chicken Francese

Egg and cheese battered scaloppini served with a light lemon butter sauce

Pan-Seared Garlic Roasted Trout

Roasted garlic marinated pan-seared trout, broad bean & heirloom tomato
fricassee, Italian style Napa cabbage slaw

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Tiramisu

Traditional Tiramisu with an Espresso, Mascarpone Cream,
Lady Fingers and Shaved Chocolate

Panna Cotta Alla Aranciatta

Vanilla Bean & Orange Scented Custard,
finished with a ginger cream

Biscotti

Lemon, Hazelnut Biscotti

\$30/per person