



**Restaurant Week 2010
September 13-17, 2010**

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

Fried Ravioli

Stuffed herbed ricotta cheese ravioli, fried and served with marinara
* *

Pan-Seared Pork Scaloppini

Lightly breaded pork loin served atop herbed pappardelle pasta finished
with a light mustard white wine sauce

Chicken Francese

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

"Lime Stone Springs" Trout

"Lime Stone Springs" trout drizzled with lemon olive oil, served with sautéed
spinach and Italian cous cous

* *

Tiramisu

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

New York Style Cheese Cake

finished with raspberry coulis

\$30/per person