

MARCH 2-8, 2025

# RESTAURANT WEEK

## LUNCH MENU

**\$36** *(plus tax)*

*Choose one from each course*

### STARTER

#### CHICKEN FLATBREAD

spiced ground chicken / jalapeño / cilantro leaves / tomato salad / roasted garlic aioli

#### STUFFED SHELLS

filled with ricotta, mozzarella and spinach / san marzano tomato sauce / parmesan **v.**

#### MUSHROOM CROSTINI

cremini mushrooms / local goat cheese / garlic-ciabatta toast / black truffle **v.**

#### LITTLENECK CLAMS

house italian sausage / garlic / white wine / lemon butter / calabrese breadcrumbs

### MAIN COURSE

#### ROASTED COD

herb roasted icelandic cod / carnaroli risotto / broccolini / maine lobster bisque

#### CHICKEN MARSALA

pan roasted chicken breast / roasted garlic mashed potatoes / asparagus / cremini mushroom-marsala sauce

#### ANTI PASTA SALAD

romaine / tomatoes / pepperoni / salami / mozzarella / provolone / red onion / olives / banana peppers / artichokes / italian vinaigrette / garlic croutons / prosciutto bacon / parmesan

#### CHEESE TORTELLINI

filled with ricotta and mozzarella / beef and pork sugo / italian sausage / dairy cream / petite peas / shaved parmesan / basil

### DESSERT

ITALIAN CHOCOLATE MOUSSE CAKE

CLASSIC TIRAMISU

LIMONCELLO MOUSSE CAKE

MINIATURE CANNOLI

**v.e. = vegan, v. = vegetarian, g. gluten free**



**Bites&Bevs**



MARCH 2-8, 2025

# RESTAURANT WEEK

## DINNER MENU

**\$45** *(plus tax)*

*Choose one from each course*

### STARTER

#### BRESAOLA

shaved cured beef loin / baby arugula / shaved parmesan / evoo / lemon

#### MD. CRAB FLATBREAD

lump crabmeat / old bay aioli / white cheddar / roasted red pepper / parmesan

#### STUFFED SHELLS

filled with ricotta, mozzarella and spinach / san marzano tomato sauce / parmesan **v.**

#### LITTLENECK CLAMS

house italian sausage / garlic / white wine / lemon butter / calabrese breadcrumbs

### MAIN COURSE

#### BEEF SHORT RIBS

caramelized carrots and onions / chianti wine jus / roasted garlic mashed potatoes / broccolini

#### BUTTERNUT SQUASH RAVIOLI

filled w/ goat cheese and apples / sage / golden raisins / pistachio brown butter **v.**

#### ROASTED ICELANDIC COD

carnaroli risotto / bay scallops / cauliflower / asparagus / lobster brandy cream

#### CHICKEN BELLISSIMO

fettuccine / chicken / shrimp / prosciutto / sun dried tomatoes / basil / garlic-parmesan cream

### DESSERT

ITALIAN CHOCOLATE FUDGE CAKE

CLASSIC TIRAMISU

LIMONCELLO MOUSSE CAKE

MINIATURE CANNOLI

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**Bites&Bevs**