



Prix Fixe 3 Course Menu 49.95  
(Available Monday through Thursday 12—9pm)

*Appetizers*

**Ricotta Meatballs**  
Lightly Spice, Beef, Veal & Pork, Marinara Sauce

**New England Clam Chowder**

**Baked Eggplant Rollatini**  
Spinach, Ricotta & Parmesan Cheese

**Steamed Mussels**  
Marinara or Provençal White Wine Sauce

**Classic Caesar Salad**

**Breaded Buffalo Cauliflower Bites**  
Blue Cheese Dressing

**Grilled Spring Artichokes**  
Arugula, Parmesan & Almond Romesco Sauce

*Entree*

**Fillet of Sole Francaise**  
Whipped potatoes & Vegetables

**Pork Chop Michelle**  
Sweet & Cherry peppers, Fried Potatoes

**Artisanal Tagliatelle Bolognese**  
Beef, Pork, Veal Parmesan Cheese

**Linguini Cacio a Pepe**  
Pecorino Romano, Black Pepper

**Chicken Parmesan w/ Vodka Sauce**

**Grilled Salmon**  
Spinach Farro & Olives Tomato Tapenade

*Home Made Dessert/  
Amaretto Cheesecake*

*Banana, Peanut Butter & chocolate Brownie w/ Vanilla Ice Cream*  
*Rum Cake w/ Vanilla Ice Cream*  
*Vanilla, Chocolate Ice Cream*  
*Coffee or Tea*

*All entrees are made fresh to order, we appreciate your patience.*

**\*CONSUMING RAW OR UNDERCOOKED MEAT, FISH, SHELLFISH OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD-BOURNE ILLNESS: ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THIS MAY BE COOKED TO THE TEMPERATURE YOU LIKE. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON YOU NOTIFY SERVER IF YOU PARTY HAS FOOD ALLERGY. *Please Note There is a 3% Fee for All Credit Card Usage Pleas Notify Server if You Have any Food Allergies Thank You***