



## ❖ DINE OUT CT ❖

February 25th-March 5th

35+tax

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### APPETIZER

#### BOCCACINI CON PROSCIUTTO

- Fresh mozzarella and Roma tomatoes wrapped in prosciutto with balsamic reduction •

#### CALAMARI

- Fried or sautéed, with cherry peppers and marinara or garlic aioli •

#### ARUGULA SALAD

- Arugula, candied pecans, mandarin oranges, goat cheese, cherry tomatoes and an orange lemon vinaigrette •

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### ENTRÉE

#### RAVIOLI

- Fresh ravioli, stuffed with braised short rib served with Portabella and Shitake mushrooms in a Marsala sauce •

#### LINGUINI SERVED WITH A PESTO CREAM SAUCE

- add chicken or shrimp for 7 •

#### LASAGNA BOLOGNESE

- Layered with fresh mozzarella, Romano, ricotta, and Bolognese sauce •

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### DESSERT

#### FLOURLESS CHOCOLATE TORTE

- Rich chocolate cake finished with a ganache topping, gluten free •

#### CANNOLI

- Fried pastry shells with homemade sweet ricotta filling •

\*PLEASE NO SUBSTITUTIONS\*

\*AVAILABLE ALL DAY\*

\*DINE IN ONLY PLEASE\*