

# Fairfield Restaurant Week

October 22<sup>nd</sup> – November 3<sup>rd</sup>

## Choice Of Appetizer

### Pane Cotta GF

Broccoli Rabe tossed with sun-dried tomato, cannellini beans and chicken stock topped with house made croutons and parmesan Reggiano

### Mussels Fra Diavolo GF

PEI mussels tossed with a spicy marinara sauce with garlic, shallots and white wine

### Italian Wedding Soup

Clear broth simmered with onions, carrots, celery and spinach with house made meatballs

### Fried Stuffed Eggplant

Breaded eggplant stuffed with buffalo mozzarella and served with our house made marinara finished with pesto

## Choice of Entrée

### Lasagna

Pork and beef layered with house made pasta, fresh basil, mozzarella cheese, bechamel and marinara sauce

### Chicken Saltimbocca GF

Thinly sliced chicken breast rolled with fresh sage, prosciutto and provolone cheese served over mashed potato and spinach topped with white wine sauce

### Seafood Risotto GF

Clams, mussels, shrimp and calamari tossed with creamy parmesan Arborio rice with fresh peas

### Veal Stew GF

Slow braised veal with tomato, onions, carrots and celery finished in a red wine sauce served over parsnip and potato mash

## Choice of Dessert

### Toasted Almond Cake

Ladyfingers delicately soaked in Amaretto syrup, layered with imported Mascarpone cream and topped with Amaretti cookies, and roasted almonds

### Tartufo GF

Dark chocolate shell with vanilla and chocolate ice cream, a cherry and chopped almond center, served with fresh whipped cream

**\$ 50 Prix Fixe (plus tax and gratuity) Please, no substitutions**