

Two Course Weekday Dinner

Monday - Thursday

\$39.95

First Course

Choice Of One

CUP OF CHOWDER

Manhattan, New England or Rhode Island

LOBSTER WONTONS

Cream cheese and lobster meat stuffed wontons, fried golden with sweet Thai chili dipping sauce

MUSSELS PARMA

Parmigiana cream, lemon, scallion, toasted garlic, seasoned breadcrumbs

BAKED CLAMS OREGANATO

Local littleneck clams, breadcrumbs, oregano, garlic, olive oil

PANZANELLA SALAD

Garlic parmesan croutons, heirloom, Cherry tomatoes, red onion, olives, cucumbers, arugula, balsamic vinaigrette

Second Course

Choice Of One

BEEF & VEAL TORTELLONI

Rhode Island mushrooms, Marsala wine sauce, basil, oven roasted tomatoes, topped with Parmigiano Reggiano

HADDOCK MILANESE

Panko crusted haddock, cherry tomatoes, arugula, shaved pecorino. Creamy lemon balsamic vinaigrette

GRILLED FAROE ISLAND SALMON*

Roasted eggplant, white bean, spinach and tomato stew, with basil oil, & crispy eggplant chips

PAPPARDELLE AL CINGHIALE

Pappardelle pasta tossed with slow braised boar, San Marzano tomatoes and vegetables

CHICKEN SCARPARIELLO

Chicken thighs, oven roasted with Italian sweet sausage & potatoes, Roasted in a savory, sweet and spicy pan sauce with cherry peppers and lemon

***Price Does not Include Tax or gratuity. In house dining only... No takeout*

This special is not offered on Holidays. No split plates, no substitutions

Please inform your server of any Food Allergies that may require special attention *Foodborne Illness Advisory: Raw or

Partially cooked items may increase your risk of illness.

+Contains Nuts+

Consumers who are especially vulnerable to food-borne illness should only eat seafood and/or animal meats that are thoroughly cooked