



Restaurant Week 2009

First Course

Caprese salad with buffalo mozzarella, crostini and locally grown cherry tomatoes and basil

Or

Bresaola with baby arugula, grilled peaches, 15 year old Villa Manodori balsamic vinegar and *Parmigiano Reggiano Vacca Rossa*

Second Course

House made tagliatelle with traditional meat sauce *alla Bolognese*

Or

House made Maine lobster and ricotta ravioli with peas and pancetta

Or

Seared day boat cod with roasted eggplant and asparagus caponata, citrus asparagus puree and roasted red pepper

Or

Pork tenderloin wrapped in pancetta with potatoes, fava beans, and white wine pork jus

Third Course

Crème brulee with fresh berries

Or

Tiramisu with espresso crème anglaise and zabione gelato