



Easton Restaurant Week July 17-23 4pm-Close

3 course prix fixe \$33.95

Price is per person, in house only

First Course

Choice

Baked Burrata

pomodoro sauce, house made garlic bread, pesto

Sambuca Mussels

shaved fennel, tomato, pizza bread

Summer Bruschetta

whipped ricotta, tomato, basil, aged balsamic

Spinach and Gorgonzola

blue cheese, pickled red onion, spiced pecans, peppercorn dressing

Second Course

Choice

Filet Mignon Pizzola

roasted garlic polenta, spicy marinara

Summer Chicken

*asparagus, imported artichoke, spinach, cherry tomatoes, olives,
garlic aoli*

Seafood Risotto

gulf shrimp, mussels, calamari, sweet peas

Rigatoni Pomodoro

imported marzanino tomatoes, stracciatella, pecorino romano

Third Course

Choice

Panna Cotta / Cannoli

Easton Restaurant Week Featured Cocktail

Klyr Rum Frozen Piña Colada \$12

