



RESTAURANT WEEK MENU

DINNER \$40.00 PER PERSON

COURSE 1 (PICK 1 OPTION)

HOUSE SALAD | FRENCH ONION SOUP | SIMONETTA'S FAMOUS CHILI

COURSE 2 (PICK 1 OPTION)

GNOCHI & CHICKEN POT PIE

POTATO GNOCHI, TENDER CHICKEN, VEGETABLES, PANCETTA, AND CREAM BAKED UNDER A PUFF PASTRY

EGGPLANT TEGAMINO

LAYERED EGGPLANT BAKED RITH RICOTTA, MOZZARELLA AND TOMATO SAUCE, SERVED WITH GRILLED FOCACCIA BREAD

PEARLY'S ONION SMASHER

TWO 4OZ ANGUS BEEF PATTIES, BACON, PICKLES, SMOKED CHEDDAR, ONION PETALS, CARMELIZED ONION AIOLI

COURSE 3 (PICK 1 OPTION)

BANANA BITES

VANILLA GLAZED SMASHED BANANNAS TOSSED IN PANKO CRUMBS AND FRIED, SERVED WITH BUTTER CREAM SAUCE.

CEREAL MILK CAKE

THIN DELECIOSUS CEREAL MILK IN CAKE FORM OVER SWEETENED MILK. TOPPED WITH WHIPPED CREAM