



Salute to Semolina

3 Course Dinner dedicated to the Art of Pasta

THIS TUESDAY, WEDNESDAY, AND THURSDAY

First Course

Butternut Squash and Goat Cheese Salad

crispy noodle cup

or

Baked Cannelloni

Stuffed with cod, potatoes and garlic

or

Chilled Vegetable "Lasagna"

Eggplant, zucchini, roasted tomatoes, Olive tomato vinaigrette

Entrée

Brown Sugar-Chili Cured Salmon

Baked Acini di Pepe Kugel

or

Grilled Shrimp

Clam and potato agnolotti, smoky bacon sauce

or

Sliced Onglet Steak

Cavetelli and goat cheese gratin

Dessert

Toasted Semolina Dumplings

Vanilla Bean Ice Cream with Sweet Balsamic chocolate drizzle

\$25

Tax, Tip and Beverages Extra