

# NYC RESTAURANT WEEK MENU

Winter 2012



RESTAURANT

## *choice of first course*

### **mixed green salad with balsamic dressing**

heirloom tomatoes, cucumbers, & radish

### **pasta e fagioli soup**

medley of vegetables, cannellini beans, and pasta

### **trio of grilled marinated skewers**

spicy shrimp, cilantro chicken, soy glazed skirt steak



**NYC**  
Restaurant Week

## *choice of entrée*

### **seafood fra diavolo**

spicy marinara sauce on angel hair pasta accompanied with shrimp & calamari

### **chicken piccata**

lemon caper sauce served with fingerling potatoes

### **hanger steak in chasseur sauce**

served with french fries

### **char-grilled angus ribeye (add'l \$10)**

wild mushroom sauce served with mashed potatoes

## *choice of dessert*

### **home made chocolate tort**

whipped cream and fresh berries

### **home made tiramisu**

whipped cream and fresh berries

## **Three Course Dinner Prix-Fixe (Tuesday-Friday)**

**\$35**

*Price Per Person, Does Not Include Beverage, Tax, Gratuity  
18% Gratuity will automatically be added to parties of 6 or more*