Virginia Beach Restaurant Week 2017 \$15 - Lunch October 2nd- 8th

CHOICE OF APPETIZER

House Salad Fresh mixed garden greens with slices of fresh tomato, mushrooms, carrots, onions, cucumber and homemade croutons, served with our Italian vinaigrette

Cup of Soup of the Day

CHOICE OF ENTRÉE

Caprese Rigatoni Chicken, tomato, and prosciutto pan sautéed in olive oil with garlic & basil, tossed with rigatoni and topped with fresh mozzarella

Meatball Marinara Two homemade meatballs served over linguine pasta, topped with marinara sauce

Fresh Spinach & Pear Salad Spinach, slices of Bosc pear, grape tomatoes, caramelized pecans, and gorgonzola cheese with our Balsamic vinaigrette



Price per person excludes: beverages, tax and gratuity



Virginia Beach Restaurant Week 2017

October 2nd-8th

\$35

CHOICE OF APPETIZER

Award Winning Calamari with our homemade marinara

Caesar Salad With garlic croutons

2 oz Burrata Mozzarella Ball tops beef steak tomatoes, sliced crostini points topped with olive oil and fresh basil

CHOICE OF ENTRÉE

Romanelli Alla Vodka Romanelli pasta stuffed with fontina, ricotta, and parmesan cheese topped with tomato vodka cream sauce, prosciutto, shallots, and large Gulf shrimp

Halibut Fresh filet pan seared in white wine and olive oil, finished with a saffron citrus butter and capers, served with green beans and linguine aglio olio

Chicken Con Aglio Arrosto Chicken cutlets lightly floured, pan seared in white wine, roasted garlic confit and butter, served with green beans, and diced tomato

Lamb Chop Dinner Four 2oz bone in New Zealand lamb chops marinated with honey Dijon rosemary and thyme, grilled over high heat to perfection served with a garlic herb crusted fried potato and our vegetable of the day

CHOICE OF HOMEMADE DESSERT

Napoleon Belgian Chocolate Torte

Price per person excludes: beverages, tax and gratuity