



***Restaurant Weeks Dates August 10<sup>th</sup> - 15<sup>th</sup> and 17<sup>th</sup> - 22<sup>nd</sup>***

***Salads/ Appetizers (Please choose one)***

- ❖ ***Caesar Salad*** - whole leaf hearts of romaine, shaved parmesan, and fresh backed crostinis.
- ❖ ***Mista Salad*** - mescaline greens, grape tomatoes, cucumber and balsamic vinaigrette.
- ❖ ***Watermelon Salad*** - mixed greens tossed in a sherry-watermelon vinaigrette wrapped in cucumber slice with seedless watermelon, goat cheese and candied pecans
- ❖ ***Eggplant Braciolettine*** - thinly sliced eggplant rolled with ricotta topped with a light tomato sauce
- ❖ ***Arancini*** - Spinach, mushrooms and rice lightly fried and served with marinara dipping sauce
- ❖ ***Calamari Fritti*** - classic style with lemon-garlic aioli

***Entrée Course (Please choose one)***

- ❖ ***Grilled Atlantic Salmon*** - served over braised lentils with sautéed spinach and parsnips with a lemon beurre blanc.
- ❖ ***Roasted ½ Statler Cut Chicken*** - stuffed with prosciutto, roasted red peppers, spinach and provolone and covered in a galce de poulet with garlic mashed potatoes
- ❖ ***Tortellini Panna e Prosciutto*** - homemade tortellini with prosciutto and spring peas in a light cream sauce
- ❖ ***Bombolotti Bolognese*** - classic and savory meat sauce featured over rigatoni pasta
- ❖ ***Trinette Primavera*** - long ribbon pasta tossed with fresh farm vegetables in a white wine garlic broth
- ❖ ***Fig and Mascarpone Ravioli*** - ravioli pillows stuffed with sweat figs and mascarpone cheese dresses in a light lemon cream sauce with julienne prosciutto and fresh herbs
- ❖ ***Caponata Ravioli*** - roasted eggplant, sun-dried tomato and goat cheese ravioli served in a tomato basil sauce

***Desserts (Please choose one)***

- ❖ ***Tiramisu***
- ❖ ***Warm chocolate soufflé with raspberry coulis***
- ❖ ***Gran Marnier crème brulee with mixed berries***
- ❖ ***Cannoli miniature trio***
- ❖ ***Lemon, blueberry and white chocolate cheesecake***



**Restaurant Week Boston® Summer 2008**

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