

RESTAURANT WEEK MENUEL MENUE

ADDETIZERS

SLICED TUNA CROSTINI

SEARED RARE TUNA, CHARRED RADICCHIO, BALSAMIC GLAZE DRIZZLE, TOASTED BAGUETTE

SPEEDWAY CHOPPED SALAD

CHOPPED GREENS, CHERRY TOMATOES, CUCUMBER, SHREDDED CARROTS

BACON-WRAPPED JALAPENOS

STUFFED WITH HOUSE-MADE PIMENTO CHEESE, WRAPPED WITH APPLEWOOD SMOKED BACON

ENTREES

CHICKEN ASPARAGUS

WHITE WINE, DICED TOMATOES, ASPARAGUS, FRESH MOZZARELLA

VEAL MILANESE

TRI-COLORED GREENS, CHERRY TOMATOES, LEMON GARLIC VINAIGRETTE

BRAISED PORK OSSO BUCCO

RED WINE DEMI-GLACE, ROOT VEGETABLES,
MASHED POTATOES

STEAK PIZZAIOLA

SLICED FLANK STEAK, SPICY PEPPERS, ONIONS, WHITE WINE TOMATO SAUCE

DESSERTS

RED VELVET CAKE

JUMBO CANNOLI

NEW YORK-STYLE CHEESECAKE