

DC Restaurant Week
3Course Dinner

Choice of Appetizer

Fresh Mozzarella with Tomatoes and Basil

Caesar Salad

Poached Artichokes with Capers, Black Olives,
Anchovies and White Wine

Calamari Salad with Green Beans, Roasted
Peppers and Marinated Red Onions with Lemon
Dressing

Salami Plate

Endive with Walnut, Poached Pears, and
Balsamic Vinaigrette with Sally Jackson Goat
Cheese

Fennel with Parmesan

½ Rigatoni with Sausage

Mussels in Spicy White Sauce

Choice of Entrée

Homemade Manicotti with Spinach and Ricotta
in Mozzarella and Tomato Sauce

Homemade Fettuccini with Spinach, Goat Cheese
and Cherry Tomatoes

Homemade Agnolotti with Spinach and Ricotta
in Cream Sauce

Homemade Mushroom Ravioli with Truffle Oil,
Sage, and Butter Sauce

Homemade Meat Raviolini with Sage and
Butter Sauce

Homemade Black Linguini with Scallops,
Shrimp, Clams and Cherry Tomatoes in
Spicy White Sauce

**Grilled Filet of Rockfish with Fine Herbs and
Lemon Butter Sauce served with Sautéed Fennel

**Grilled Salmon with Fresh Tomatoes, Basil, and
Pine Nuts- Served with Spinach

**Sautéed Soft Shell Crab with Almond and
White Wine Sauce served with Broccoli Di Rabe

Veal with Parmesan Gratine with Sage Wine
Sauce Served with Broccoli Di Rabe

Chicken Parmesan with Green Beans

**Filet of Beef with Red Wine Sauce
Served with Mashed Potatoes and Spinach

Choice of Dessert

Pistachio Gelato

Cheese Plate

Chocolate Mousse

Panna Cotta

Fresh Berries with Zabaglione

Please choose one item from each
category