

BALTIMORE RESTAURANT WEEK SPECIALS



January 12-21, 2018

THREE COURSE DINNER with wine pairing ... \$35

STARTERS (CHOOSE ONE)

GARDEN SALAD, GREEK SALAD, CAPRESE SALAD, CAESAR SALAD, MARYLAND CRAB, CREAM OF CRAB, CHICKEN NOODLE, ITALIAN WEDDING SOUP, RAVIOLI FRITTI (3), BUFFALO WINGS (5), POLPETTE ITALIANO (2)

THE CHEF'S SPECIALS (CHOOSE ONE)

PRIME RIB

14oz. Slow roasted corn-fed western beef. Served with garlic mashed potatoes and grilled asparagus.

* *Cabernet Sauvignon, Josh Cellars, CA*

PEPPER STEAK

Tender cubes of beef tips slow simmered in beef stock with mixed bell peppers. Served over rice.

* *Pinot Noir, Ca'Donini, Italia*

DA NONNA ROSA

Gulf shrimp, fresh mozzarella, cherry tomatoes and fresh basil sautéed with Tuscan herbs in our creamy tomato rosa alfredo over fettuccine pasta.

* *Chardonnay, Ca'Donini, Italia*

GRANCHIO VERDE

Sautéed mushrooms and fresh spinach in our sherry wine garlic butter sauce tossed over linguine pasta and topped with fresh blue crab jumbo lump.

* *Blush of Belair, Fiore Winery, MD*

CHICKEN CHESAPEAKE

Tender chicken breast well marinated and over-stuffed with a jump lump crab cake. Baked and topped with lemon butter sauce. Served with your choice of starch and vegetable.

* *Riesling, Blue Nun, Germany*

TRADITIONAL LAMB STEW

Seasoned lamb shoulder slow simmered with pearl onion, carrots and peas in lamb stock over boiled potato cubes.

* *Shiraz, Rosemount, S. Australia*

SALMONE ALLA FLORENTINA

Pan-seared Atlantic Salmon topped with sautéed baby spinach, cherry tomatoes, fresh basil and Imported feta cheese in our made to order vino blanco lemon butter scampi sauce over capellini (Angel Hair) pasta.

* *Pinot Grigio, Spasso, Italia*

DOLCE (CHOOSE ONE)

YOUR CHOICE OF OVER 20 DESSERTS

Ask Your Server For The Daily Selection