

Sample Menu

Fairfield Restaurant Week Prix Fixe Menu \$30

APPETIZERS

Cup of Minestrone Soup

Classic Caesar Salad

Mixed Greens tossed in Balsamic vinaigrette

Pear & Gorgonzola Salad

with mixed greens, roasted walnuts & balsamic vinaigrette

Zucchini alla Forno

*panko crusted zucchini with mozzarella & goat cheese,
baked in tomato ragu & topped with fresh basil pesto*

Roma Beans

with pancetta, garlic, lemon & olive oil over arugula

ENTREES

Harvest Ravioli

homemade pumpkin, butternut squash ravioli tossed in a sage brown butter

Spaghetti Bolognese

classic meat ragu, wild mushrooms, spinach & local ricotta cheese tossed with homemade spaghetti

Pollo Con Prosciutto Di Parma

*breast of chicken rolled with prosciutto di parma, asparagus & mahon cheese
(from the island of minorca), pan roasted in a red pepper beurre blanc with
garlic mashed potatoes*

Potato Crusted Boston Cod

with a lemon chive beurre blanc, herb roasted potatoes & asparagus

Lemon Chicken

with a lemon tomato caper butter & mashed potatoes

DESSERTS

Homemade Blueberry Pie

Cinnamon Rum Raisin Bread Pudding