



DINE OUT FAIRFIELD
FEBRUARY 28 – MARCH 4, 2017

CHOICE OF APPETIZER

Traditional Onion Soup
Sautéed Artichoke Heart
Eggplant Rollatini
Caesar Salad

CHOICE OF ENTRÉE

Lasagna alla Bolognese

house made lasagna layered with fresh Ricotta, Mozzarella, Parmigiano and Bolognese sauce made of beef, veal, pork, carrots, celery, onions and garlic

Orecchiette e Cipolla

orecchiette pasta with caramelized onions and fresh peas in a brown butter and Parmigiano sauce

Salmone

pan seared Atlantic salmon served over wild rice, sautéed spinach with garlic & e.v.o.o., finished with lemon oil

Pollo Piccata

chicken breast lightly floured, dipped in egg and pan seared with e.v.o.o., finished with capers, butter, white wine and lemon juice, served with crispy polenta and sautéed spinach

Costolette Disossate

braised boneless short ribs, lightly floured and pan seared in a Barolo wine sauce, served with garlic mashed potatoes and root vegetables

Maiale Milanese

pan seared pork loin cutlet with house made Ciabatta breadcrumbs topped with arugula dressed in extra virgin olive oil and cherry tomato salad

(sides subject to change)

CHOICE OF DESSERT

Crème Caramel
Apple Strudel
Tiramisu

\$35 Prix Fixe

Please, no substitutions
(plus tax and gratuity)