



FAIRFIELD RESTAURANT WEEK
OCTOBER 10th-15th, 2017

CHOICE OF APPETIZER

Caesar Salad
Eggplant Rollatini
Grilled Shrimp
Roasted Holland Peppers with Mozzarella

CHOICE OF ENTRÉE

Penne with Vodka Sauce

penne tossed with organic tomatoes, garlic, onions, Italian pancetta, peas and vodka with a touch of cream

Salmon

pan seared Atlantic salmon served over vegetable fregola, finished with lemon oil

Chicken Paillard

chicken breast grilled with salt & pepper, extra virgin olive oil, served with arugula and cherry tomato salad

CHOICE OF DESSERT

Chocolate Molten Cake
Mixed Berries Strudel
Cherry Vanilla Ice Cream

\$35 Prix Fixe
Please, no substitutions
(plus tax and gratuity)