



## Connecticut Farm Heritage Month

3 course dinner  
\$28.95

*September 12<sup>th</sup> -September 18<sup>th</sup>*

### Course One

(choice of one)

#### **Caprese**

Liuzzi fresh mozzarella,  
vine ripened tomato, basil,  
cracked pepper, extra virgin olive oil  
**a la carte \$9.95**

#### **Bruschetta**

Oxen Hill Farms eggplant caponata,  
house made ciabatta, shaved grana padano  
**a la carte \$7.95**

### Course Two

(choice of one)

#### **House Made Linguine**

Bombster Bros scallops, fire roasted heirloom tomatoes,  
caramelized onions, e.v.o.o., basil, shaved grana padano  
**a la carte \$22.95**

#### **Veal Picatta**

Cato Corner Farm veal scallopini, pepperonata, Italian flat beans,  
balsamic butter sauce  
**a la carte \$23.95**

### Course Three

#### **Local Ice Cream Sandwich**

“The Creamery” Heath Bar ice cream, snickerdoodle cookies  
**a la carte \$6.95**

### Local Brew

Brewtus Maximus Pale Ale  
Thomas Hooker Brewery, Bloomfield, CT  
\$5.50

**This week we proudly feature organic produce from  
Oxen Hill Farm, Suffield, CT**