



Dine Out Connecticut 2019

Monday, February 25th – Sunday, March 3rd

Three Courses - \$30.19 per person

PRIMI

(choice of one)

*** Beef Carpaccio**

thinly-sliced pepper crusted sirloin, baby arugula, grana padano, pickled red onions, capers, lemon, evoo

Burrata

blistered grape & cherry tomatoes, basil pesto, aged balsamic

SECONDO

(choice of one)

Fresh Radiatore with Sausage

grilled chicken sausage, Seacoast mushrooms, black truffle butter

*** Bistecca alla Fiorentina**

wood-fired sirloin, fingerling potatoes, broccoli rabe, garlic confit, grilled lemon

*** Pan Roasted Day Boat Cod**

chickpeas, spinach, fregola, acqua pazza

DOLCE

(choice of one)

Dark Chocolate Pots de Creme

raspberries

Lemon Mascarpone Cheesecake

orange basil syrup

* Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.
~Connecticut Public Health Code

VINO

The following bottles of wine are available for \$20.19 each
These prices will not be discounted further on Thursday (Half Price Wine Day)

Pinot Grigio, Montefresco

Chardonnay, Antico Fuoco

Nero d'Avola, Scarpeta Squadra

Merlot, Scarbolo