

NORWALK RESTAURANT WEEK | MONDAY, JUNE 5 – SUNDAY, JUNE 11

Enjoy our scratch kitchen menu inspired by seasonal and locally sourced ingredients

DINNER PRIX FIXE \$30.23

STARTERS

choice of:

TOMATO BRUSCHETTA

arugula, balsamic, grilled baguette

PIGS IN A BLANKET

all-beef franks, puff pastry, spicy brown mustard

ENTREE

choice of:

RISOTTO PRIMAVERA

brussels sprouts, roasted red pepper, cauliflower,
kalamata olives, corn, asparagus, kale & pistachio pesto

CHICKEN PARMESAN

all natural cage-free chicken, fettuccini pasta, peppercorn cream sauce,
fresh mozzarella, served over italian san marzano tomato marinara

BAKED LASAGNA

layers of fresh pasta, beef bolognese, ricotta,
mozzarella, parmesan, on a bed of marinara

DESSERT

choice of:

HOUSEMADE GELATO

triple chocolate brownie | purely pistachio | oreos & cream

WARM BROWNIE & VANILLA GELATO

triple chocolate brownie, housemade vanilla gelato, whipped cream

Non-alcoholic beverages are included. Tax and gratuity not included.

**The Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduce the risk of illness.*