



## *Horsham Restaurant Week*

September 15<sup>th</sup> thru September 20<sup>th</sup> 2019

### *Tasting Menu*

\$29.95 per person (plus tax and gratuity)

#### **FIRST COURSE APPETIZER**

choose one

Salumi and Formaggi Board  
(a selection of Italian meat and cheeses)

Crispy Calamari

Crostone (Crispy Tuscan bread, fresh ricotta,  
lemon and thyme spread topped  
with artichokes and gourmet tomatoes)

Classic Caesar Salad with parmesan croutons

Raw Bar- Oysters & Top-neck Clams

#### **SECOND COURSE PASTA**

choose one

Capellini Granchio (angel hair pasta served with  
roasted tomatoes and crab meat)

Fettuccine Bolognese

Risotto Funghi (risotto with mushroom-  
shiitake, porcini and cremini, fresh herbs and  
truffle oil)

#### **THIRD COURSE ENTRÉE**

choose one

Veal Gamberi (veal medallions sautéed with  
shrimp, sun dried tomatoes and  
scallions with demi glace sauce)

Salmon sautéed and topped with shrimp and  
Brandy cream sauce

Chicken Peppers (bonesless breast of chicken  
topped with roasted peppers,  
Fontina cheese and demi glace)

Steak Salad-Grilled Sirloin steak served with  
mixed greens and balsamic vinaigrette

#### **LAST COURSE DESSERT**

choose one

Homemade Tiramisu

Homemade Crème Brulee

Italian ricotta and chocolate chip cannoli