



## Celebrating Waterbury Restaurant Week Choose 1 From Each for \$20.17!

Dinner Special  
Sunday, September 10th - Friday, September 15th

### Choice of Cocktail

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#### **Cosmopolitan**

Smirnoff Vodka, Triple Sec, Splash of Lime Juice, Cranberry Juice, Martini Style

#### **House Wine**

Citra Cabernet Sauvignon, Merlot, Pinot Grigio, Chardonnay or Sutter Home White Zinfandel

#### **12 Oz. Draft Beer**

Peroni, Sam Adams Seasonal, or IPA Special, Bud Light, Stella Artois

### Appetizer

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#### **Portabella Kangaroo**

portabella mushroom cap stuffed with sausage, sweet red peppers, spinach, chives, parmigiana & white cheddar cheese; served with garlic bread

#### **Fried Zucchini Flowers Caprese**

topped with fresh mozzarella and sliced red pepper, balsamic glaze drizzle

#### **Garden Salad with Dressing Choice**

#### **Buffalo Style Fried Calamari with Blue Cheese**

#### **Spiedini Mozzarella**

Fried Mozzarella over a lemon, white wine, juice of fresh tomato and caper sauce

### Entrée

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#### **Scrod Calabrese**

sautee of plum tomatoes, black olives, onions over white rice

#### **Chicken Cordon Bleu**

chicken breast stuffed with ham and mozzarella cheese topped with a lemon, white wine, butter sauce; served with penne

#### **Bistro Filet Au Poivre**

a 6 oz bistro filet, cooked to your liking in a brandy & peppercorn sauce with artichoke hearts and shallots; served with garlic mashed potatoes

#### **Paccheri with Spinach & Sausage**

old world over sized rigatoni tossed with spinach, sausage, garlic and oil

### Dessert

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#### **Ice Cream Cookie Sandwich**

chocolate chip or white chocolate Macadamia nut, filled with vanilla ice cream

#### **Gluten Free Dark and White Chocolate Cake**

two layer gluten free dark & white chocolate cake

#### **Miniature Blueberry Turnover**

with a scoop of vanilla ice cream

**Tax and Gratuity Not Included**  
**No Substitutions \* Dine-In Only**