

DFW Restaurant Week Menu

Choice of Appetizers

Escargot alla Romana

Escargot Sauteed with Garlic, Red Pepper, Fresh Mint and Tomato Sauce

Shrimp and Mushrooms in Cream Sauce

Shrimp Sauteed in Cognac and Cream Sauce with Mushrooms

Carpaccio

Beef Tenderloin Sliced Thin and seasoned with Lemon, Balsamic, and Olive Oil w/ Capers and a Radicchio and Arugala Salad

Choice of Entrees

All Entrees Served with a House Salad

Broiled Bone-In Pork Chop

Topped with Sauteed Mushrooms, Onions, and Peppers

Served with a Vegetable and Roasted Potatoes

Angel Hair Alla Pescatora

Fresh Clams, Mussels, Shrimp, and Calamari in a light Tomato Sauce

Salmon With Basil Cream

Salmon Sauteed with Cognac, Basil, and Cream

Served with a Vegetable and Roasted Potatoes

Pollo alla Forestiera

Chicken Sauteed with Herbs, Mushrooms, and Cream

Served with a Vegetable and Roasted Potatoes

Choice of Desserts

Tiramisu

NY Style Cheesecake