

The Vineyards

Restaurant Week

January 15th-22nd 2017

Lunch \$12.00

First Course (select one)

Tomato Bisque

House Salad

Second Course

Poached Pear-Gorgonzola -Almond Salad

Pears poached in Prosecco wine on top of a bed of mixed greens with gorgonzola cheese and toasted almonds.

Linguini Tartuffo

Wild mushrooms & walnut pesto cream sauce tossed with linguini.

Farfalle Pollo Bianco

Bow tie pasta, chicken, spinach & red peppers in a white wine garlic sauce.

Mussels Marinara

Steamed blue mussels over linguini with marinara sauce.

Penne ala Vodka with Chicken

Diced chicken tossed in our signature vodka sauce and penne pasta.

Chicken Piccata

Chicken medallions sautéed with mushrooms in a caper lemon cream sauce.

Served with a side of pasta.

Dessert

Cannoli

Enjoy dessert here or to go!

The Vineyards

Restaurant Week

January 15th-22nd 2017

Dinner-35.00

First Course (Select one)

Tomato Bisque

Olive Tapenade Bruschetta

Artichoke Heart & Onion Fritte with Basil Aioli

Second Course

Insalata di la casa

Third Course

Lobster & Blue Crab Ravioli Normandy

Striped lobster ravioli and Maryland blue crab ravioli tossed in a Normandy cream sauce.

Pork Osso Bucco

Braised pork shank over mashed potatoes with roasted winter vegetables.

Stuffed Chicken

Chicken stuffed with fresh mozzarella & prosciutto sautéed in a mushroom marsala sauce.

Served with a side of pasta.

Salmon & Polenta

Grilled Salmon with sautéed pancetta, spinach and red peppers served over polenta.

Steak & Risotto

Seasoned bistro fillet, creamy parmesan risotto & broccolini.

Dessert (Select one)

Affogado (Vanilla ice cream & espresso)

Hazelnut Cream Torte

Lemon Blueberry Crumb Cheesecake

The Vineyards

Restaurant Week

January 15th-22nd 2017

Dinner 25.00

First Course (Select one)

Tomato Bisque

Olive Tapenade Bruschetta

Artichoke Heart & Onion Fritte with Basil Aioli

Second Course

Insalata di la casa

Third Course

Mushroom Ravioli

Wild mushrooms & walnut pesto cream sauce tossed with mushroom ravioli.

Rustic Veal & Pork Ragu

Served over linguini in a red wine pomodoro sauce.

Farfalle Pollo Bianco

Bow tie pasta, chicken, spinach & red peppers in a white wine garlic sauce.

Mussels and Clams Marinara

Sautéed blue mussels and little neck clams tossed in marinara sauce over linguini.

Penne ala Vodka with Chicken

Diced chicken tossed in our signature vodka sauce and penne pasta.

Dessert (Select one)

Affogado (Vanilla ice cream & espresso)

Lemon Mascarpone Cake

Cannoli