

## Restaurant Week 2018

### 1<sup>st</sup> Course

Roasted Butternut Squash Bisque

Di Casa Salad

Caesar Salad

### 2<sup>nd</sup> Course

\$20

Autumn Pie – fig jam, prosciutto and goat cheese topped with arugula and finished with olive oil

Pumpkin – pumpkin ravioli sautéed with roasted pumpkin seeds, spinach, sage and brown butter

\$30

Harvest Salmone – Cajun spiced – maple glazed grilled salmon and butternut squash risotto

Filet Gorgonzola – filet mignon tips, red pepper and onion in a gorgonzola cream sauce tossed with campanelle pasta

### 3<sup>rd</sup> Course

Seasonal mousse cup

Mini cannoli