

COLONIE RESTAURANT WEEK



FIRST COURSE

Roman Crostini

house made Crostini / topped with prosciutto and fresh mozzarella

Daily Arrancini

fried rice balls / ask your server

SECOND COURSE

Mascarpone and Wild Mushroom Ravioli

house made Ravioli / stuffed with Mascarpone cheese and wild mushroom

Daily Fresh Fish

ask your server

Florentine Chicken

grilled chicken breast sliced / served with a house made spinach cream sauce

THIRD COURSE

Lemon Meringue Tartlet

rich buttery pastry filled / homemade English lemon curd / covered in an airy sweetened lemon meringue

Cannoli

icilian pastry shells / sweet ricotta chocolate chip cream / topped with powdered sugar

\$25.00

March 20th through March 26th

Available 3:00 pm to close Tuesday through Friday.
Available 5:00 pm to close Saturday. Not available for take-out.