



## Dine Out Boston

August 4-17

\$41/person

### First Course

#### Mediterranean Salad

red pepper, feta cheese, cucumber  
kalamata and spanish olives romaine lettuce,  
cherry tomatoes red onion, Greek dressing

#### Baby Arugula & Prosciutto

red onions, cherry tomatoes, manchego cheese  
balsamic & extra virgin olive oil vinaigrette

#### Artichoke Hearts

oven-roasted artichoke hearts stuffed  
with goat cheese and wrapped in prosciutto.  
Eggplant caper tapenade

#### Crab Cakes

with a spicy citrus aioli

#### Arancini

risotto balls with mushroom and mozzarella  
fried & topped with marinara

#### Caprese

Prosciutto di parma, fresh mozzarella  
vine ripe tomatoes, evoo, balsamic reduction

### Second Course

#### Gnocchi Bolognese

potato gnocchi in a creamy red meat sauce

#### Lobster Ravioli

mushrooms, cherry tomatoes, asparagus  
in a shellfish fume

#### Spinach Ravioli

ricotta, zucchini, cherry tomatoes  
in a white wine sauce topped with arugula

#### Shrimp Linguini

shrimp, pancetta, garlic, cherry tomatoes  
in a lemon white wine sauce

#### Mediterranean Chicken

pan-seared chicken breast topped with sun-dried tomatoes  
olives, and feta cheese. mashed potatoes & green beans

#### Mahi Mahi

lemon white wine caper sauce  
with mashed potatoes & green beans

#### Pork Tenderloin

stuffed w/mushrooms, spicy cherry peppers & italian sausage in a white wine sauce  
topped with tomatoes & shitake mushroom. mashed potatoes & green beans

### Third Course

Tiramisu

Cannolis

Chocolate Mousse Cake

Cheesecake with raspberry sauce

Menu subject to change