

# DINE <sup>OUT</sup> BOSTON

SINCE 2001

March  
10-15/17-22

3-Course Menu  
Please select one item from each course

## Starters:

### Mussels Scampi

Nova Scotia mussels simmered in white wine, lemon, garlic, saffron and fresh tomatoes

### Stuffed Mushrooms

Filled with Boursin cheese, sausage, sage and drizzled with Lemon Aioli

### \*Classic Caesar Salad

Hearts of romaine, croutons, and shaved parmesan cheese

## Entrees:

### Tortellini Vodka

Cheese filled Tortellini tossed in a Vodka tomato cream sauce

### Tuscan Chicken

Chicken breast medallions sauteed with portabella mushrooms, spinach, roasted red peppers, garlic, white wine, touch of cream over Angel hair pasta

### Salmon

Pan Seared Atlantic salmon over a spinach risotto drizzled with lemon aioli and topped with fried zucchini noodles

### Shrimp Marzano

Sautéed shrimp, white wine, San Marzano tomatoes, calabrian peppers over angel hair pasta

### Short Rib

Slow braised boneless short rib, served with whipped potatoes and baby carrots

## Dessert:

Molten Chocolate Cake, Tres Leches Cake, or Lemon Cheesecake

Lunch \$32 per person, plus tax & service

Dinner \$46 per person, plus tax & service

Before Placing your order, please inform your server if a person in your party has a food allergy. \*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness