

TISHAS
CAPW MAY RESTAURANT WEEK
6/2/2019 THRU 6/9/2019

APPETIZERS

PEI Mussels

*Choice of olive oil and garlic, tomato and basil
or red Thai curry*

Arancini rice balls

Risotto rice balls filled with mozzarella cheese and served with house marinara

Caesar salad

house croutons and grated pecorino romano cheese

ENTREES

Pork DiJon

*Pan seared pork tenderloin set on mashed potatoes and saute green beans
finished with a caper mustard cream sauce*

Atlantic salmon

*Seasoned and grilled salmon, red mashed potatoes and baby spinach
finished with a ginger and soy sticky sweet sauce*

Pasta carbonara

*Classic recipe with pancetta, grated pecorino Romano cheese and baby peas
tossed with De Cecco brand linguini*

Chicken Pasquale

*boneless chicken breast, prosciutto, assorted mushrooms and baby spinach saute in maderia cream sauce
finished with fontina cheese over basmati rice*

DESSERTS

Flourless Chocolate Cake

Homemade Bread Pudding

Key Lime Pie

