



RESTAURANT WEEK MENU

DINNER ONLY - AUGUST 20TH-25TH

FIRST COURSE

SMALL HOUSE SALAD

BOSS'S CAPRESE SALAD

CHEESE STICKS



SECOND COURSE

SHRIMP PARMIGIANA

Breaded Shrimp fried, topped with Marinara Sauce, Oven Baked with Mozzarella Cheese. Served with a Side of Pasta.

BOSS'S CHICKEN

Boneless Chicken Sauteed in Pure Butter, with Mushrooms and Scallions in a dry White Wine Sauce. Tossed with Fettuccine Pasta.

RICOTTA GNOCCHI

Gnocchi Pasta Made with Spinach, Ricotta, and Romano Cheese in a Sicilian Sauce of Fresh Plum Tomatoes, Fresh Basil, and Capers.

THIRD COURSE

HANNAH'S VANILLA HUEY

COLE'S CHOCOLATE HUEY



\$30/per Person. Dinner only. Limited quantity available per day. Items cannot be modified. Entrees cannot be ordered individually.