

CULINARIA'S RESTAURANT WEEK



menu

FIRST COURSE

CHOOSE ONE

Spanish Mussels

A mediterranean beach experience, delicately steamed mussels in a white wine and flavorful combination of fresh tomatoes, garlic and basil, topped with a dash of red pepper flakes

Shopska Salad

Traditional Balkan region favorite. Simply combining tomato, baby cucumbers, feta cheese, red onion and parsley, lightly tossed in red wine vinegar and olive oil

Aubergine Bruschetta

House made crostini, topped with delightful blend of eggplant, tomatoes, roasted peppers, and shaved Parmesan

Avocado Salad

Fresh romaine lettuce, tossed with grape tomatoes, in a creamy avocado dressing with shaved Parmesan

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Greek Zucchini

Crispy golden brown zucchini strips, lightly coated in house breading, served with freshly made tzatziki sauce

SECOND COURSE

CHOOSE ONE

Chicken Chasseur

French style Chicken breast, in a creamy and velvety mushroom sauce with Pancetta (Italian bacon) and fresh mozzarella, vegetables and butter garlic potatoes

Flounder Santorini

Fresh Flounder, sautéed with grape tomatoes, garlic, basil, oregano, capers, red onions, Kalamata and green olives, served with vegetables and butter garlic potatoes

Beef Medallions

Grilled beef tenderloin medallions 8oz, topped with Gorgonzola mushroom sauce, served with vegetables and butter garlic potatoes

German Schnitzel

Hand breaded pork loin, topped with creamy mushroom sauce, served with vegetables and butter garlic potatoes

Penne Crevette

A flavorful Italian experience, incorporating tender shrimp, sun dried tomatoes and mushroom in a creamy and zesty white wine tomato sauce

THIRD COURSE

CHOOSE ONE

Tiramisu or Flaming Brulee Cheesecake

\$45 per guest + tax +18% Gratuity