

# 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

#### 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 +20% Gratuity