



# RESTAURANT WEEK MENU

Available July 8–10 & July 15 | 3:00–9:00 PM  
\$40 per person | 3 courses

## APPETIZERS

### Mushroom Bisque

A rich, creamy blended soup with assorted mushrooms bourbon, garlic, and onion.

### Nascentia Greens

Sautéed escarole greens with shallots, garlic, bacon, and cherry peppers, topped with Pecorino Romano and Parmesan cheeses.

### Caesar Salad

Chopped romaine, croutons, Pecorino Romano, and Parmesan tossed in our house Caesar dressing.

### Reuben Biscuit Bombs

Garlic and cheddar biscuits stuffed with corned beef, sauerkraut, and Swiss cheese. Served with Thousand Island dressing.

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## ENTRÉES

### Chicken Riggies

Sautéed onions, mushrooms, sweet bell peppers, chicken, and cherry peppers tossed in a tomato vodka cream sauce and finished with Pecorino Romano and Parmesan cheeses.

### Cowboy Butter Ribeye

Char-grilled ribeye topped with freshly made cowboy butter, served with garlic redskin mashed potatoes and asparagus.

### Salmon Padella

Pan-seared salmon served over rice with asparagus and red pepper coulis.

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## DESSERT

### Homemade Strawberry Shortcake

Sweet, juicy strawberries layered over homemade biscuits and topped with fresh whipped cream.

### Amarena Cherry Gelato

Spanish cream and cherry swirled together and topped with candied Amarena cherries.

### Chocolate Lava Cake

Rich, warm chocolate cake with a molten chocolate center and whipped cream.

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