



R E S T A U R A N T

## **FAIRFIELD RESTAURANT WEEK**

### CHOICE OF APPETIZER

#### Poached Pear & Pancetta Salad **GF**

Frisée, pancetta lardons, red onion, blue cheese crumbles, dried cranberries, fresh raspberry vinaigrette

#### Rosie's Meatballs

Two meatballs made with veal, beef, pork, pine nuts, raisins, parmigiano, sweet onions, garlic, parsley, marinara

#### Spicy Calamari with Tomatoes and Garbanzo Beans **GF**

Sautéed calamari, white wine, onions and celery, fresh herbs, local plum tomato, organic garbanzo beans

### CHOICE OF ENTRÉE

#### Rack of Lamb **GF**

Pistachio, sundried tomatoes encrusted lamb, served with roasted fall vegetable and demi glace

#### Chicken Saltimbocca Bundles **GF**

Chicken breast, prosciutto, sage Fontina cheese, served over asparagus and mashed potatoes

#### Seafood Risotto **GF**

Shrimp, scallops, and calamari tossed with arborio rice and finished with Parmesan cheese and butter

### CHOICE OF DESSERT

#### Toasted Almond Cake

Ladyfingers delicately soaked in Amaretto syrup, layered with imported Mascarpone cream and topped with Amaretti cookies, and roasted almonds

#### Tartufo **GF**

Dark chocolate shell with vanilla and chocolate ice cream, a cherry and chopped almond center, served with fresh whipped cream

**\$45 Prix Fixe**

**Please, no substitutions  
(plus tax and gratuity)**