

VIA 417

Restaurant Week Three Course Dinner \$37

1ST COURSE

(Choice of 1)

Caesar

romaine-cROUTONS - shaved parmesan

Beets

arugula-raisins-apple-herb ricotta- honey balsamic

Escargot

garlic-peanuts-mushroom-herb butter

Mussels

whole grain dijon-garlic-thyme-cream-white wine

MAIN COURSE

(Choice of 1)

PAPARDELLE BOLOGNESE

meat sauce -fresh mozzarella

Chicken Parmesan

linguine red

Chicken Piccata

capers - grape tomatoes-lemon white wine over cappellini

Salmon

crispy filet-pesto cream

CHOICE OF DESSERT

“Chefs Selection
Of Our Homemade
Desserts”

