



October 15-21, 2018

LA CASCATA

LOCAL RESTAURANT WEEK MENU

\$40.18 PER PERSON

APPETIZER SELECTION

ROASTED EGGPLANT & PARMESAN ARANCINI

Basil Marinara

or

FENNEL CRUSTED TUNA ON BIBB LETTUCE

Cherry tomatoes, shaved asparagus, champagne citrus vinaigrette

or

ROASTED BUTTERNUT SQUASH SOUP

Garlic croutons and sour cream

ENTRÉE SELECTION

CHICKEN PICCATA

Lemon butter caper sauce, oil & garlic spaghettini

or

LOBSTER ARRABIATA PASTA

Garlic, white wine, red pepper flakes, spaghettini, basil, chili oil

or

BRAISED SHORT RIB

Truffle oil polenta, semolina dusted onions, Roma tomato demi-glace

DESSERT

RESORT-MADE SPUMONI