



Shakespeare's **Feast of the Seven Fishes**



I

Hand breaded and Fried Smelts with calabrian aioli
Avisi Prosecco

II

Classic crab bisque finished with a splash of sherry
Joel Gott Sauvignon Blanc

III

Tonnatello – chopped iceberg, flaked albacore tuna,
grape tomatoes, shredded mozzarella in a venetian vinaigrette
Riva De La Rosa Verment

IV

Sogliola Al Cartoccio– Lemon Sole En Papillote
(steamed in parchment)
Nicholas Pinot Noir

V

Baccala Alla Napoletana–
traditional oven simmered Christmas Cod
The Calling Chardonnay

VI

Parmesan baked scallops in the half shell
Avivo Red

VII

Pasta fra diavolo, butter poached Lobster in a spicy
sicilian tomato sauce over angel hair pasta
Hess Cabernet Sauvignon

Dessert

Layered pound cake & house made gelato topped
with an Amarena cherry flambe
Quilt Thred Count

Tuesday
Dec 16th
6:30 pm

\$89.00 PP

Reservation
Only

Limited
Availability

724-752-4653
ext 100

3% fee for
credit & debit transactions

