

Corked 2.0

RESTAURANT WEEK

APPETIZER

CHOOSE ONE

GOUDA MAC- PASTA BAKED WITH SMOKED GOUDA AGED CHEDDAR CREAM AND BAKED WITH SEASONED PANKO

HUMMUS AND DATE- HUMMUS, DATE AND WALNUT SPREAD SERVED WITH CRUDITE AND PITA CHIPS

BRUSCHETTA-FRESH DICED TOMATOES WITH GARLIC,RED ONIONS,FRESH BASIL, PARMESAN CHEESE, OLIVE OIL, FRESH MOZZARELLA SERVED OVER TOASTED CROSTINIS FINISHED WITH BALSAMIC REDUCTION

SALAD

CHOOSE ONE

CORED SALAD- SPRING MIX WITH CARROTS, GRAPE TOMATOES, RED ONIONS, CUCUMBER, SHAVED PARMESAN WITH BALSAMIC REDUCTION

CAESAR SALAD- ROMAINE DRIZZLED WITH CAESAR DRESSING SHAVED PARMESAN AND CROSTINI

ENTREE

CHOOSE ONE

CHICKEN PARM-LIGHTLY FRIED CHICKEN BAKED WITH OUR HOMEMADE TOMATO SAUCE AND MOZZARELLA SERVED WITH A SIDE OF PAPPARDELLE

VODKA SAUCE- SAUTEED GARLIC AND SHALLOTS, IN A CREAMY MARINARA SAUCE TOSSED WITH PENNE TOPPED WITH SAVED PARM

MISO SALMON- BAKED SALMON WITH MISO GLAZE SERVED OVER PINEAPPLE
COCONUT JASMINE RICE

TOP SIRLOIN STEAK- CHARBROILED TO YOUR LIKING SERVED OVER CROSTINI
TOPPED WITH A GORGONZOLA SAUCE SERVED WITH POTATO DU JOUR AND VEGGIES

DESSERT

CHOOSE ONE

CHEESE CANNOLI

TRIPLE CHOCOLATE CAKE

