

*Cape Cod Restaurant Week, October 12 - 18, 2009*  
*prix fixe dinner menu*

*APPETIZERS:*

*Selection of 3 Italian Cheeses with Honey, and homemade Jams*

*Endive wrapped in Pancetta, grilled & served with Parmigiano Reggiano  
and Balsamico di Modena*

*Buzzards Bay native Bay Scallops, au gratin, with evoo, garlic, parsley & bread crumbs*

*O S T E R I A*  
*L A C I V E T T A*

*ENTREES:*

*Handmade Lasagna with locally grown Radicchio and imported Gorgonzola 'Dolce'*

*Pork Roulade with oven-roasted Potatoes*

*Cacciuccol, a traditional Tuscan Seafood Soup served with Crostini*

*DESSERTS:*

*Homemade Salame di Cioccolato*

*Gelato with homemade Biscotti and Balsamico di Modena*