

BASTA PASTA

MARYLAND RESTAURANT WEEK

FIRST COURSE

Cream of Crab soup

Maryland Crab soup

Soup du Jour soup

Fried Ravioli

Topped with sundried tomatoes, capers, and red onions
finished with Caesar dressing

PEI Black Mussels

White wine butter sauce served with toast points

THIRD COURSE

Pan Seared Scallops

Over truffle black garlic risotto and mushrooms

Seafood Pasta

Jumbo shrimp, scallops, black mussels, baby clams,
and spinach in a pink cream sauce

Frenched Artisan Center Cut Pork Chop

Served with roasted potatoes and arugula salad
finished with a country style glaze

Roasted Half Chicken

Served with a homemade demi glaze, mushrooms, and rice
pilaf

SECOND COURSE

House Italian Salad

Caesar Salad

FOURTH COURSE

Plain or Strawberry
Cheesecake

Flourless Orange Sponge
cake

Organic Ice-Cream

\$50 / PER PERSON
\$56 WITH WINE PAIRING GLASS
(TAXES, LIQUOR, AND GRATUITY NOT INCLUDED)
PLEASE NO SUBSTITUTIONS

