



B&O Restaurant Week

January 27 – February 5, 2023

3 course dinner for 35 per person
(tax and tip not included)

1st Course Choice

MUSSELS

sautéed in a garlic white wine butter sauce, fresh parsley, baguette

SPICY PORK MEATBALLS

roasted and served in the house pomodoro sauce

CEASAR SALAD

classic dressing, romaine lettuce, white anchovy

TOMATO BASIL SOUP

garnished with mirco croutons, virgin olive oil

2nd course choice

FETTUCCHINI TOSCANA

grilled chicken breast, sundried tomatoes, spinach, garlic parmesan sauce

RIGATONI BOLOGNAISE

ground beef, pork, and veal with tomato, fennel and a touch of cream

MARGHERITA PIZZA

hand crushed tomato sauce, whole milk mozzarella, local basil

PESTO CHEESE BURGER

smoked mozzarella, baby arugula, shore fries

MUSHROOM RAVIOLI

pancetta, pomodoro sauce, romano cheese

3rd course choice

SELECTION OF GELATOS

CLASSIC TIRAMISU

AFFOGATO

CHOCOLATE CAKE

*please advise us of any food allergies or intolerances prior to ordering

*consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness, especially if you have certain medical conditions