



# B&O Restaurant Week

July 21 – July 30, 2023

3 course dinner for 55 per person  
(tax and tip not included)

## 1<sup>st</sup> Course Choice

### MUSSELS

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

### SPICY PORK MEATBALLS

roasted and served in the house pomodoro sauce

### CAESAR SALAD

classic dressing, romaine lettuce, white anchovy

### BURRATA SALAD

local heirloom tomato, balsamic shallots, basil vinaigrette

## 2<sup>nd</sup> course choice

### SHRIMP & CRAB LINGUINE

sautee spinach, tomato cognac rose sauce, fresh herbs

### RIGATONI BOLOGNESE

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

### MARGHERITA PIZZA

hand crushed tomato sauce, whole milk mozzarella, local basil

### BALTIMORE CRAB CAKES

cherry tomato & wild arugula salad, parmesan fries, old bay aioli

### MUSHROOM RAVIOLI

sautee spinach, pomodoro sauce, romano cheese

## 3<sup>rd</sup> course choice

### SELECTION OF GELATOS

### CLASSIC TIRAMISU

### LIMONCELLO CAKE