



LINKS

AN AMERICAN GRILL

❖ FEBRUARY ❖

Cucina Italiano

Italian Classic Steakhouse Creations

COURSE ONE

White Bean and Kale Soup

focaccia bread crostini

or

Butternut Squash Risotto

marsala · Parmesan-Reggiano · saffron · garden thyme

COURSE TWO

Frutti di Mare Pappardelle Pasta

pappardelle pasta · mussels · shrimp · scallops · white wine fumé · tomatoes · asparagus tips · fresh herbs

or

Prosciutto-Wrapped Pork Chop

prosciutto-wrapped pork chop stuffed with sage and fontina cheese · lemon brown butter · creamy sun-dried tomato orzo · Brussels sprouts

Early Bird, 5-5:45pm: \$24.95 per person

Dinner, 6-9pm: \$29.95 per person

Discounts do not apply.