

Early Dinner for Two

Orders must be in the kitchen by 6:30pm. No coupons or further discounts apply to this menu. Includes two courses and a glass of Chardonnay, Merlot or Cabernet Sauvignon per person.

Two Dine for \$25
(Solo \$12.50)

First Course

Chinatown Spring Roll

Our housemade spring roll filled with duck meat and assorted fresh julienne Asian vegetables, served crispy with a sweet mandarin dipping sauce.

The Bianca Flatbread

Fresh buffalo mozzarella, ricotta, parmesan, roasted garlic, fresh herbs and olive oil.

Greenwich Salad

Baby greens, goat cheese, tomato and cucumber with a honey shallot vinaigrette.

CPC Salad

Crisp romaine lettuce tossed with Caesar dressing, penne pasta, croutons and Romano cheese.

Roasted Tomato-Blue Cheese Bisque

Soup du Jour

Second Course

Baked Atlantic Cod

Baked with tomatoes, basil, white wine & breadcrumbs and served with a side of asparagus.

Penne con Pollo

Penne pasta tossed in a creamy tomato basil sauce with gorgonzola cheese and a topped with a chargrilled chicken breast.

Rock Shrimp Cakes

Served with a fresh tangerine sauce, asparagus & mashed potatoes.

Bowery Drunken Mussel Pasta

A full pound of mussels sautéed with garlic, fresh herbs & white wine over pasta.

Poached Salmon

Poached in white wine, Meyer lemon and fresh herbs then served over wilted spinach with a lemon caper aioli and mashed potatoes.

Butternut Cannelloni

Fresh pasta sheets stuffed with ricotta & fontina cheeses, butternut squash and arugula served with crispy fried basil and saffron alfredo sauce.

Open Faced Shaved Beef

Thinly shaved beef with mushroom demi glace and crispy frizzled onions, served open faced on a rosemary crostini with mashed potatoes and asparagus.