

Wicked

RESTAURANT • WINE BAR

Cape Cod Restaurant Week Menu Monday-Friday Oct. 8th- 12th

Choose one from each category included in entrée price
These special offers are not for sharing and are lighter portions
Add a glass of our featured red or white wine \$6 / 6 oz glass or \$20 a bottle

Appetizers

Organic Greens Salad (GF)

A blend of organically grown baby greens

Soup of the Day (GFM)

Pancetta Arancini

Risotto croquettes filled with house made Italian sausage
Fontina cheese and basil, fried and served with a basil aioli, aged balsamic

Wickedly Deviled Eggs 2 ea. (GF)

Lemon chive filling, topped with pickled mustard seeds

Entrees

Shrimp Risotto (GF) \$ 30

Shrimp with roasted pumpkin risotto, with bacon, tarragon, and goat cheese
garnished with pumpkin seeds, Asian pear and arugula salad tossed in
Champagne vinaigrette

Pan Seared Cod (GFM) \$ 30

Fresh Cod over sage and parmesan polenta cakes
broccolini, white peach sauce, bloomed golden raisins
garnished with an Asian pear and arugula salad tossed in lemon oil

Chicken and Fusilli Marsala (GFM) \$25

Chicken, fusilli pasta, spinach, mushrooms, red peppers tossed in
a cream marsala sauce

Harvest Quinoa Bowl (GF) \$25

Grilled chicken breast, warm quinoa with pumpkin puree, roasted pumpkin, pineapples
caramelized onions, arugula, Asian pears, spiced peanuts

Desserts

Hot Fudge Sundae (GF)

Vanilla ice-cream, Belgian chocolate sauce
fresh whipped cream & candied pecans
(with or without a brownie)

Coconut Chia Parfait (GF and Vegan)

Creamy coconut pudding layered with mango sauce, topped with pineapple and coconut

Sorbet of the Day (GF)

(GF)- indicates served gluten free, (GFM) indicates gluten free with modifications . Please indicate to your server
Before placing your order, please inform your server if a person in your party has a food allergy