



Restaurant Week 2020

Three Course for 25\$

#1 - House Salad - Caesar Salad - Shredded Brussels

#2 -

Spicy Vegetable Risotto with Roasted Red Pepper, Artichoke, Mushrooms with Fresh Basil and Calabrian Chile Puree topped with Fresh Grated Asiago (GF)

Baked Cod with Arugula Pesto served on a bed of Farro with Slow Roasted Tomato and Peas

Portabello Mushroom Ravioli in a Marsala Cream Sauce topped with Arugula

#3 - Tiramisu - Cannoli - Flourless Chocolate Torte

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