

# Restaurant Week Menu

( No substitutions)

20% gratuity is added to every bill

Parties of 6 or more must either all participate in restaurant week or all order from our regular menu and meet party minimum

Restaurant Week meals are per person

Dishes subject to availability

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## **\$35 Menu**

(Choose One From Each Category)

### **Appetizers**

#### **BRUSCHETTA LIMONCELLO**

grilled bread, topped with tomato, bell peppers, and roasted eggplant

#### **BURRATA LIMONCELLO**

fresh burrata, served with fresh tomato, bell Pepper and eggplant purée, basil, olive oil, and balsamic vinaigrette

#### **INSALATA di CESARE**

romaine lettuce, parmesan crusted croutons, caesar dressing, and parmesan flakes

#### **POLENTA & GAMBERI**

polenta, prawns, white wine sage reduction

### **Dinner**

#### **FETTUCINE al RAGÙ**

homemade fettuccine, beef ragù

#### **GNOCCHI con POLLO**

homemade potato gnocchi, gorgonzola cream sauce, sage, roasted chicken, and pecorino cheese

### RAVIOLI di CARNE

homemade ravioli filled with beef, ricotta cheese, served in tomato cream sauce, sage, and calabrian peppers

### CANNELLONI al FORNO

homemade cannelloni, beef, ricotta cheese, bechamel, tomato sauce

### LASAGNA alla BOLOGNESE

homemade layered pasta, beef ragù, bechamel, parmesan cheese, baked in the oven

### RAVIOLI di ZUCCA (Vegetarian)

homemade ravioli filled with squash, ricotta cheese, served in a tomato cream sauce

### GNOCCHI con BURRATA (Vegetarian)

homemade potato gnocchi, pesto tomato cream sauce, parmesan cheese, topped with fresh burrata, and baked in the oven

### TRENETTE ai VEGETALI (Vegan)

gluten free penne pasta, tomatoes, eggplant, and pesto

### MELANZANE PARMIGIANA (Vegetarian)

roasted eggplant, taglierini pasta, tomato sauce, fresh mozzarella and scamorza cheese, oregano , and baked in the oven

### **Dessert**

#### FLOURLESS CHOCOLATE CAKE

topped with raspberry puree

#### ITALIAN CHEESECAKE

topped with guava puree

#### TIRAMISU

#### CANNOLI

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## **\$50 Menu**

(Choose One From Each Category)

### **Appetizer**

#### **BRUSCHETTA LIMONCELLO**

grilled bread, topped with tomato, bell peppers, and roasted eggplant

#### **BURRATA LIMONCELLO**

fresh burrata, served with fresh tomato, bell pepper and eggplant purée, basil, olive oil, and balsamic vinaigrette

#### **INSALATA di CESARE**

romaine lettuce, parmesan crusted croutons, caesar dressing, and parmesan flakes

#### **POLENTA & GAMBERI**

polenta, prawns, white wine sage reduction

### **Dinner**

#### **POLLO PIZZAIOLA**

grilled chicken breast, fresh tomato sauce, scamorza cheese, kalamata olives, capers, and oregano topped with fresh burrata and baked in the oven

#### **TAGLIERINI MARI e MONTI**

homemade taglierini, brandy cream sauce, with paprika, fresh prawns, pancetta, roasted garlic, and sage

#### **GNOCCHI con SALCICCIA**

homemade potato gnocchi, italian sausage, red wine tomato cream sauce, sun dried tomatoes, roasted garlic, calabrian peppers, and topped with soft ricotta cheese

### **Dessert**

#### **FLOURLESS CHOCOLATE CAKE**

topped with raspberry puree

#### **ITALIAN CHEESECAKE**

topped with guava puree

#### **TIRAMISU**

#### **CANNOLI**

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## **\$65 Per Person Menu (Minimum 2 People)**

### **Appetizer**

ANTIPASTO della CASA  
assortment of daily house antipasto

### **Dinner (Pick 2)**

PAGLIA e FIENO con ARAGOSTA  
homemade pappardelle, brandy cream sauce, pancetta, 6 oz wild caught australian lobster tail, and finished with lemon zest

### **CHILEAN SEA BASS**

troll caught chilean sea bass in a white wine and tomato guazzetto sauce, kalamata olives, italian artichoke, capers, and shallots

### **Dessert**

FLOURLESS CHOCOLATE CAKE  
topped with raspberry puree

ITALIAN CHEESECAKE  
topped with guava puree

TIRAMISU

CANNOLI

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## **\$35 Gluten Free Menu**

### **Appetizer**

BURRATA LIMONCELLO  
fresh burrata, served with fresh tomato, bell pepper and eggplant purée, basil, olive oil, and balsamic vinaigrette

INSALATA di CESARE  
romaine lettuce, parmesan, caesar dressing, and parmesan flakes

PIATTO di SALUMI  
prosciutto, olive oil, kalamata olives, and parmesan cheese

## **Dinner**

### **PIZZA SALAMI PICCANTE**

spicy salami, fresh burrata, tomato sauce

### **PENNE PESTO e POLLO**

gluten free penne pasta, cream sauce, roasted chicken, sun dried tomatoes, roasted garlic, parmesan cheese

### **PENNE RAGÙ**

gluten free penne pasta, beef ragù

### **PIZZA MARGHERITA**

fresh burrata, fresh tomato sauce, basil

### **TRENETTE ai VEGETALI (Vegan)**

gluten free penne pasta, tomatoes, eggplant, and pesto

## **Dessert**

### **FLOURLESS CHOCOLATE CAKE**

topped with raspberry puree

### **ITALIAN CHEESECAKE**

topped with guava puree

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