

# NOLITA

## RESTAURANT WEEK

**\$35 Menu – Choose one item from each course.**

### APPETIZER COURSE

**Caesar Salad\*\***

Traditional romaine, Parmesan and freshly made croutons - \*contains raw egg

**House Salad\*\***

Mixed greens with tomatoes, cucumbers, and candied pistachio nuts in a vinaigrette

### MAIN COURSE

**Penne Primavera\*\***

Seasonal vegetables sauteed with basil mixed in a tomato sauce

**Linguine Vongole**

Manila clams steamed in white wine, sautéed with garlic and tomato sauce

**Spaghetti Bolognese**

Hearty tomato sauce with ground beef, pork & veal, topped with cheese

**Tortellini Formaggio e Prosciutto**

Four cheese tortellini with prosciutto and green peas in a Vodka cream sauce

**Cheese Ravioli**

In a creamy tomato sauce

**Butternut Squash Ravioli**

With walnuts in a gorgonzola cream sauce

**Gnocchi Pomodoro**

Hand-made potato dumplings simmered in a creamy tomato sauce, topped with cheese

**Pollo Piccata**

Sautéed Chicken with capers and garlic in a lemon butter sauce - served with side pasta and vegetables

### DESSERT COURSE

**Tiramisu**

Ladyfingers soaked in coffee with mascarpone cream

**Chocolate Cake**

Rich slice topped with chocolate syrup

\*\*Vegan, Vegetarian option

**Buon Appetito!**

