

# NOLITA

## RESTAURANT WEEK

**\$50 Menu – Choose one item from each course.**

### FIRST 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

**Mozzarella Caprese\*\***

Fresh cow's milk mozzarella, sliced tomato, fresh basil, with EVOO and reduced balsamico

**Burrata**

Fresh soft cheese, arugula, beets, lemon, EVOO

### MAIN COURSE

**Pollo Piccata**

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

**Pollo Saltimbocca**

Prosciutto, sage and pepper in a butter wine sauce - served with side pasta and vegetables

**Lobster Ravioli**

In a Pink sauce

**Short Ribs**

Three short ribs on a bed of Saffron rice

**Veal Piccata**

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

**Veal Marsala**

Mushroom and fresh basil in a Marsala cream sauce - served with side pasta and vegetables

**Veal Saltimbocca**

Prosciutto, sage and pepper in a butter wine 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

**Almond Torte**

Simple and delicious family recipe

**Sorbet**

**Buon Appetito!**