

Restaurant Week Dinner *3 Course for \$50*

APERITIVO- GLASS OF PROSECCO

ANTIPASTI

CALAMARI FRITTI- DEEP FRIED CALAMARI

CAPRESE- TOMATO, MOZZARELLA AND BASIL

INSALATA MISTA - MIXED GREENS, CUCUMBER,
OLIVES, ONIONS AND BALSAMIC DRESSING

ENTREE

POLLO TOSCANO- BONELESS CHICKEN BREAST TOPPED WITH
A LIGHT CREAM SAUCE, CHERRY TOMATOES, SPINACH,
GARLIC AND PARMESAN

SALMON PICCATA- SAUTEED SALMON WITH WHITE WINE,
LEMON AND CAPER SAUCE

SPIENDINI DI CARNE- GRILLED SKEWARS WITH RIBEYE
STEAK, ITALIAN SAUSAGE, BELL PEPPERS AND ONION

CAPELLINI POMODORINI- ANGEL HAIR PASTA, CHERRY
TOMATOES, BASIL, GARLIC, EXTRA VIRGIN OLIVE OIL

DESSERT

TIRAMISU

TORTA DELLA NONNA