

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

Prosciutto and Melon

Slices of aged prosciutto with cantaloupe, arugula and grana Padano cheese

MAIN COURSE

Ravioli agli Spinaci (Vegan)

Spinach Ravioli with tofu ricotta and zucchini pesto sauce

Lobster Ravioli

In a Pink sauce

Salmon

6 Oz salmon fillet, pan sears with porcini crust on a bed of asparagus risotto

Veal or Chicken Piccata

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

Veal or Chicken Marsala

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

Veal or Chicken 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

Sorbet

Raspberry sorbet

**Vegan, Vegetarian option

Buon Appetito!