***Winter Restaurant Week 2024***

***Monday January 27 –Sunday February 2, 2025***

***Three Course Dinner $40 plus tax & gratuity***

**ANTIPASTI – APPETIZERS**

**Soup of the Day**

**Classic Caesar Salad**

Romaine lettuce, parmesan cheese, croutons

**Polpettine di Carne**

Beef, veal & pork ragu meatballs

**Calamari**

Crispy calamari, lemon, tomato sauce

**Beets Salad**

Roasted beets, pistachio,

 mustard vinaigrette, goat cheese (vg, gf)

**Carpaccio di Bresaola\***

Cured dried beef, arugula, parmesan cheese, roasted pine nuts, lemon oil (gf)

**Tartare di Tuna\* +$5**

Ahi Tuna tartar, capers, sesame seeds, olives, shallots, house chips (gf)

**Brussel Sprouts**

Crispy Brussel sprouts, beet puree, pecorino (vg)

**PORTATA PRINCIPALE – ENTRÉE**

**Fusilli Casarecci**

Short twisted pasta, sausage, smoked prosciutto, dried porcini, sage, taleggio sauce

**Fettucine Bolognese\*\***

Beef, veal & pork ragu, parmesan

**Spaghetti Carbonara**

Egg yolk, pecorino, guanciale, black pepper

**Spaghettoni alle Vongole**

Little neck clams, parsley, garlic, pepperoncini & olive oil

**Spaghetti Pomodoro**

(Choice of with or W/O meatball)
Tomato sauce, garlic, fresh basil (vg)

**Spaghetti Frutti di Mare +$5**

Spaghetti, clams, mussels, calamari, shrimp, tomato sauce

**Parmigiana di Melanzane**

Eggplant Parmigiana, fresh mozzarella,

 Side spaghetti pomodoro, basil (vg)

**Filletto di Branzino**

Sea bass, shaved fennel, spinach, olives (gf)

**Chicken Piccata or Marsala**

(Lemon Capers or Mushrooms Marsala Sauce)

Chicken breast, roasted potato & broccoli

**Salmone**

Pan roasted Salmon, Tuscan white beans

cherry tomato, spinach (gf)

**Veal Piccata or Marsala Add: +$10**

(Lemon Capers or Mushrooms Marsala Sauce)

Pan seared veal scaloppini, roasted potato & broccoli

**Osso Bucco Add: +$10**

Braised veal shank in a red wine sauce, saffron risotto

**DOLCE - DESSERT**

**Tiramisu**: Marsala, lady fingers, espresso, mascarpone

**Chocolate Mousse**: Chocolate mousse, whipped cream

**Sicilian Cannoli:** Mini shells, 100% sheep ricotta, pistachio

**Gelato Duo** Vanilla, Chocolate