

Restaurant Week Dinner Menu – 3 Courses for \$55!

1/27 – 2/2

Course One

PEI Mussels

Served in Pancetta Ginger sauce and crostini.

Insalata Di Bietole

Roasted golden and red beets, arugula, fennel shavings, mix heirloom tomatoes, gorgonzola crumble, pistachios, and white balsamic vinaigrette.

Polpette

Our large signature meatball is made with beef and pork. Served with fresh ricotta and spicy marinara sauce.

Antipasto Di Salumi E Formaggio

Mortadella, Cacciatore, and Manchego. Served with giardiniera, homemade fig jam, hazelnuts, and crostini.

Course Two

Pappardelle Alla Bolognese

Hand cut pasta served in wild boar Bolognese and parmigiano shavings.

Pizza Burrata E Prosciutto Di Parma

Fresh mozzarella, prosciutto Di Parma, burrata, arugula, and balsamic glaze.

Assagini Di Pasta

Agnolotti filled with spinach and fresh ricotta in a walnut cream sauce. Short Rib ravioli in tomato sauce. Ricotta Gnocchi in arugula pesto w/ pistachios and parmigiano.

Linguine Pescatore

Shrimp, clams, mussels, scallops, calamari in a spicy tomato sauce. Served overtop linguine pasta.

Mahi Mahi

Sautéed Mahi Mahi filet served over roasted fingerling potatoes, artichoke hearts, taggiasca olives, grape tomatoes, and white wine sauce. Topped with frisée and fennel salad.

Boneless Short Rib

Short ribs braised in red wine. Served with mashed potatoes, sautéed mushroom and fried onions.

Eggplant Parmigiana

We're told it's the best in NOVA!
Served with a side of spaghetti al pomodoro

Course Three

-Tiramisu-

-Nutella Gelato w/ Biscotti-

-Cannoli-

Shells dipped in chocolate and pistachios.

Entire table must participate. Available for dine in only.