

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

## ***August 24<sup>th</sup> – 30<sup>th</sup>***

### **First Course**

#### **PEI Mussels**

Sauteed with pancetta (pork)  
in a ginger cream sauce.

#### **Polpette**

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

#### **Insalata Di Bietole**

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

#### **Antipasto Di Salumi E Formaggio**

Cacciatorino salame and Tomino cheese.  
Served with giardiniera, homemade fig jam,  
hazelnuts, and crostini.

### **Second Course**

#### **Pappardelle Alla Bolognese**

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

#### **The Truffle Affair**

Fresh mozzarella, marinated mushrooms,  
fontina cheese, pecorino cheese, and white  
truffle oil.

#### **Assagini Di Pasta**

An assortment of 3 pastas:  
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 otop linguine  
pasta.

#### **Salmone Alla Griglia**

Grilled Atlantic salmon with broccolini sautéed  
with garlic, fingerling potatoes, and salmoriglio.

#### **Chicken Parmigiana**

A generously sized, hand-breaded chicken  
cutlet, lightly fried and topped with marinara,  
parmigiano, and mozzarella, then broiled to  
perfection. Served with spaghetti Pomodoro.

#### **Eggplant Parmigiana**

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

### **Third Course**

#### **Tiramisu**

#### **Nutella Gelato w/ Biscotti**

#### **Cannoli**

**Entire table must participate. Available for dine in only.**