

RESTAURANT WEEK

MENU

one appetizer,
one entree or pizza,
and one dessert



LUNCH \$25

DINNER \$40

FIRST COURSE

Fried Calamari

fried squid rings, tentacles, hot sliced peppers,
served with tomato sauce and lemon

Prosciutto di Parma (g)

buratta cheese, extra virgin olive oil

Fried Zucchini Flowers (v)

stuffed with ricotta, mint, and lemon

Lentil Soup (v)

olive oil and parmesan cheese

Baked Eggplant Parmesan (g, v)

tomato, basil, mozzarella, gratinee

Roasted Beets (g,v)

baby arugula, buffalo mozzarella, grapefruit, pine
nuts, mustard vinaigrette

Romaine

anchovies, crouton, garlic, parmesan cheese,
5-minute poached egg

Caprese (g, v)

tomatoes, buffalo mozzarella, balsamic
vinaigrette

Prosciutto di Parma (g)

buratta cheese, extra virgin olive oil

SECOND COURSE

Calamarata

squid, shrimp, mussels, clams, spicy cherry
tomatoes, garlic, basil

Mezzi Rigatoni

cream and black truffle sauce, pancetta, fried
leeks

Gnocchi

housemade pork sausage ragu

Fettucine alla Bolognese

traditional bolognese meat sauce

Lasagnette

bescamella sauce, bolognese sauce, parmesan
cheese

Farro Tagliatelle (v)

sweet cherry tomato sauce, basil

Roasted Herb Marinated Salmon (g)

smashed potatoes with crabmeat, garlic roasted
peppers, lemon vinaigrette

Grilled Branzino Filet (g)

sauteéd spinach with garlic, salsa verde

Cheeseburger

lettuce, tomato, onion, cheddar cheese,
house fries

Lemon Chicken (g)

served with roasted potatoes and carrots

Chicken Parmesan

tomato sauce. mozzarella cheese

Marinara (v)

tomato, garlic, olive oil, oregano

Margherita D.O.C (v)

tomato, mozzarella de latte, basil

Pepperoni

mozzarella flor di latte, basil

Napoletana

anchovies, tomato, mozzarella, basil

Quattro Stagioni

olives, mushrooms, artichokes, ham, tomato,
mozzarella, basil, oregano

Prosciutto Rucola

prosciutto, arugula, tomato, mozzarella flor di
latte

Melanzane (v)

olives, roasted eggplant, tomato, mozzarella, garlic

Salsicca e Rapini

sausage, broccoli, tomato, smoked mozzarella,
garlic

Capriciosa

artichokes, pancetta, pesto, tomato, mozzarella
fior di latte, basil

Vegetariana (v)

grilled vegetables, smoked mozzarella, garlic,
tomato, parmigiano Reggiano

Formaggi (v)

mozzarella, provolone, parmigiano reggiano, garlic,
rosemary, oregano, smoked mozzarella

Piemontese

fontina cheese, mozzarella fior di latte, porcini,
mushrooms, housemade pork sausage, rosemary

Polpette Calzone

“al Dente” meatballs, mozzarella, tomato

DESSERT

Seasonal Gelato or Ice Cream