



RESTAURANT WEEK
AUGUST 12 – AUGUST 18, 2019
LUNCH

FIRST COURSE

A choice of:

ZUPPA DI ORZO

Fresh Barley, asparagus, diced chicken and chicken broth soup

COZZE AFFUMICATE

Smoked mussels sautéed with cherry tomatoes in a olive oil and garlic, served with toasted bread

INSALATA DI RUCOLA

Baby arugula, artichoke, fennel, parmesan cheese tossed in virgin olive oil & Lemon

CROSTINO DI PESTO

Toasted bread, sundried tomatoes, pine nuts, fresh mozzarella and pesto sauce

SECOND COURSE

A Choice of:

CORVINA AL SALMORIGLIO

Grilled Fresh Fillets Corvina marinated with olive oil lemon and fresh herbs

POLLO ALLA CACCIATORA

Chicken breast sautéed with bell pepper, mushroom and rosemary sauce

LONZA DI MAIALE

Braised Pork Loin with prunes, chopped onion in an white wine sauce

CANNELLONI

Homemade cannelloni filled with fresh spinach, imported ricotta, mozzarella, Parmesan Cheese in a
aurara sauce

THIRD COURSE

A Choice of:

Strawberry's with Zabaglione

or Crème caramel

\$22.00 per person, not including tax and gratuity