



Restaurant

Week Menu



Three-course dinner, \$40 per person

Antipasto/ Starter

Bagna Cauda Primavera

grilled eggplant, red bell pepper, sundried tomato, goat cheese and anchovy
drizzled with Bagna Cauda sauce on top of crostini

Insalata Caesar

romaine lettuce, herb croutons and Grana Padano cheese
tossed with our house Caesar dressing

Carpaccio di Polpo

thin slices of slow cooked octopus served with peppers, onions, capers, lime juice and herbs

Crostini Fiorentina

toasted crostini, goat cheese, spinach and wild mushrooms
topped with sliced filet mignon – \$3 supplemental charge

Secondo/ Second Course

Tortellini Verdi

cheese tortellini, fresh herbs, porcini Mushrooms and tomato cream sauce

Pollo Campagnola

grilled chicken breast, sundried tomatoes, goat cheese,
kalamata olives, balsamic vinegar and spinach

Filetto al Rosmarino

Hand-carved fillet mignon (6 oz), fresh rosemary and seasonal vegetables

Pesce Spada alla Ghiotta

swordfish medallion served with fresh tomato sauce, green olives, capers and onions

Rib Eye alla Griglia

Grilled Ribeye steak (10 oz) served with garlic mashed
potatoes and seasonal vegetables – \$14 supplemental charge

Dolce/ Dessert

Crème Brulee

Tiramisu

Chef's specialty

Raspberry Scout Delight

Fresh raspberry cheesecake made with Greek yogurt and Trefoil Shortbread Girl Scout Cookie Crust

Sorry, there is no splitting or discounts valid with this special menu.
Menu price does not include tax or gratuity.