



CHOOSE AN ENTRÉE & EITHER AN ANTIPASTO OR DOLCE

\$4 ½ All Draft Beers

\$6 Selected Wines

\$7 Sunset Margarita

Infused 100% agave tequila (strawberries, pineapple, and jalapeno) triple sec, homemade sweet and sour, splash of orange juice and garnished with cayenne sugar.

Entrée:

Cappellacci di Zucca

Homemade hat-shaped pasta filled with butternut squash, walnuts, ricotta and Parmigiano. Finished with brown butter, sage and a touch of marinara

Tonno in Padella su patate, spinaci e balsamico

Seared Ahi Tuna steak over sautéed spinach and roasted potatoes, balsamic reduction drizzle

Pollo al Marsala

Sautéed chicken breast and mushrooms in a marsala wine sauce. Served with spaghetti aglio e olio and seasonal vegetables

Tagliatelle alla Bolognese

Fresh homemade pasta tossed in a classic Bolognese-style ragout

Antipasto:

Bruschetta con Prosciutto e Bufala

Toasted ciabatta topped with cherry tomatoes, buffalo mozzarella, prosciutto and fresh basil

Insalata alla Vigilucci

Organic mixed greens, tomatoes, carrots, cucumbers and gorgonzola cheese tossed in a balsamic vinaigrette dressing

Calamari Fritti

Baby calamari deep fried served with marinara sauce

Dolce:

Cannoli

A Sicilian specialty. Hard shell filled with ricotta cheese, chocolate chips and lemon zest

Tiramisú

Layers of lady fingers dipped in espresso, mascarpone cheese, and cocoa powder

Spumoni

Layered pistachio, vanilla, strawberry and chocolate gelato with a maraschino cherry and whipped cream

OR

\$20 per person, excluding tax and gratuity

... Cannot be combined with any other offer or discount

*We will **not** be accepting Synergy Gift Cards for Restaurant Week Menus*