

WINE PAIRING

\$20

~First Course~

Choice of:

Da Luca,
Prosecco,
Treviso, IT

Kettmeir,
Pinot Grigio,
Trentino, IT

~Second Course~

Choice of:

Alpha Omega, "II"
Chardonnay,
Napa, CA

Leatitia,
Pinot Noir,
Central Coast, CA

Le Maestrelle,
(Sangiovese, Merlot, Syrah)
Toscana, IT

~Third Course~

Choice of:

Homemade Limoncello

Ramos Pinto Port,
Tawny, 10Y

Restaurant Week
\$30 per person,
excluding tax and
gratuity

This is a discounted menu
and cannot be combined
with any other coupons,
discounts, or promotions.
We will not be accepting
Synergy Gift Cards for
Restaurant Week Menus.



Primi Piatti Choice of:

Minestrone e fagioli all'occhio

Minestrone soup with black eyed peas and green cabbage

Calamari Fritti

Baby calamari deep fried served with marinara sauce

Salsiccia italiana, salsa verde, peperone e rucola

Italian winter sausage, red bell pepper puree, arugula and parsley pesto

The Wedge

Iceberg lettuce, crispy bacon and crumbled gorgonzola cheese in a creamy ranch dressing

Secondi Piatti Choice of:

Salmone con Macadamia

King salmon topped with a macadamia nut panko crust, served over roasted potatoes and garlic spinach. Finished with a lemon butter sauce and rock shrimp

Pollo alla Parmigiana

Breaded Mary's chicken breast topped with mozzarella and marinara, spaghetti aglio e olio and seasonal vegetables

Ravioli di Carne con Funghi e Brasato

Homemade meat raviolis with porcini, shiitake, portobello, field mushrooms in a white truffle and brandy cream sauce with pieces of braised beef

Cioppino

Penn Cove mussels, Manila clams, jumbo prawn, calamari and fresh catch, sautéed with roasted garlic in a zesty tomato sauce with toasted ciabatta. Add pasta \$3

Dolce Choice of:

Torta al cioccolato e nocciola

Chocolate cake with hazelnut cream and hazelnut crunch, covered with a chocolate glaze

Cannoli Siciliani

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

Spumoni

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

Upgrade your entrée Add \$15

Filetto alla griglia con verdure, patata e salsa ai pepi

Grilled 8 oz filet, seasonal vegetables, baked potato, peppercorn brandy sauce