



## Restaurant Week Menu

### Prima

#### Cozze e Vongole

Local mussels and clams, braised sausage, fennel, tomato, white wine, butter GF

#### Insalata di Barbabietole

Roasted beets, arugula, goat cheese, candied walnuts, crimson pear, citrus vinaigrette GF

#### Calamari Fritti

Tender fried calamari, house marinara sauce

#### Crostini Florentina

Toasted crostini, goat cheese, spinach, sliced filet mignon, grilled shiitake mushroom, balsamic vinaigrette  
\$3 supplemental charge

### Secondo

#### Tortellini Verdi

Spinach tortellini stuffed with ricotta and porcini mushrooms, tomato cream sauce

#### Pollo Saltimbocca

Organic chicken breast, prosciutto, sage, imported fontina cheese, white wine reduction sauce

#### Salmone di Vetro

Pan-seared Scottish salmon, apple cider glaze, risotto croquette

#### Ravioli di Aragosta

Lobster-stuffed ravioli, creamy tomato vodka cream sauce

#### Filetto ai Funghi di Bosco

Filet mignon, wild mushroom and brandy sauce, roasted rosemary potatoes  
\$9 supplemental charge

### Dolce

#### Crème Brulee

Creamy vanilla bean custard with crisp sugar topping

#### Amaretto Panna Cotta

Amaretto panna cotta, vanilla bean and espresso served with almond biscotti

#### Italian Gelato

Vanilla Bean, Chocolate Cappuccino Crunch, Spumoni, Pistachio, Mint Chocolate Chip, Lemon Sorbet

#### Three-Course Dinner \$50 per person

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