

RESTAURANT WEEK DINNER MENU

3-COURSES | \$50



to start (choose one)

Lobster Bisque

Meatball Lollipops

beef / pork / veal / garlic / pomodoro sauce

Calamari

calamari / lightly breaded / pomodoro sauce / chipotle aioli

Fried Goat Cheese Salad 

mixed greens / cherry tomatoes / shaved fennel / fried goat cheese balls / champagne dressing

entrées (choose one)

Sausage & Ricotta Pizza

mozzarella / red bell peppers / red onion / olives / pesto

Lasagna

bolognese / mozzarella / parmesan / béchamel

Pan Seared Salmon 

spinach / garlic / sun-dried tomato / cream fingerling potatoes

Burrata Ravioli 

tomatoes / fresh basil / vodka cream sauce

Chicken Marsala

mushrooms / mashed potatoes

Seafood Risotto 

mussels / clams / calamari / fish / shrimp / garlic / white wine / touch of marinara

Steak Siciliano (additional +\$15)

boneless ribeye / bread crusted / seasonal vegetables

Chilean Seabass (additional +\$15) 

pan seared / asparagus risotto / mustard-chardonnay cream sauce

to finish (choose one)

Tiramisu 

Chocolate Hazelnut Cake 

Gelato (ask for today's selection)  