



Restaurant Week

SUNDAY, MARCH 3RD - SUNDAY, MARCH 10TH
\$36 PER PERSON

Starters



CARCIOFI DI MAMMA

Artichokes in tempura, Cacio e Pepe

POLPETTA DELLA NONNA

3 meatballs served in a marinara sauce,
topped with a parmesan fondu

CAPRESE BURRATA

Heirloom tomato, pesto, burrata

CALAMARI

Fried and seasoned squid served with
marinara and chipotle dressing

ROMAINE SALAD

Hearts of romaine, shaved parmesan,
croutons and Caesar dressing

Entrees

CARBONARA BUCATINI

Guanciale, egg yolk, pecorino cheese sauce

BRASATO DI MANZO

Short rib slowly braised for 4 hours,
served with mashed potatoes

PAPARADELLE AL BRASATO

Shredded short ribs, truffle cream sauce

OSSOBUCO +5

Lamb Ossobuco served with Paccheri in
a pink sauce

Chef's Cheese Wheel Pasta +\$5

36-month parmesan cheese wheel,
ask your server for our specials

Desserts

CANNOLI

LIMONCELLO CAKE