



RESTAURANT WEEK

SEPTEMBER 14 - SEPTEMBER 21

3-COURSE DINNER MENU

\$50 PER PERSON

ANTIPASTI

Choice of:

Polpette o Salsicce

Choice of meatballs or sausage in bolognese sauce,
served with crostini

Cuori di Carciofi

Seasoned artichoke hearts baked in
lemon, garlic, capers, and parmigiano

Calamari Fritti

Served with our house-made dipping sauce

SECONDI

Choice of:

Pollo Parmigiana

Seasoned & baked with mozzarella and Marinara

Veal Marsala

Sautéed with Sicilian Marsala & mushrooms

Salmone Giudea

Fresh Scottish salmon, golden raisins,
pine nuts, and shallots

Lasagna Al Forno

Our family recipe

DESSERT

Choice of:

Tiramisu | Sicilian Cannoli

Tax + gratuity additional. Cannot be used
with any other offers or promotions. No
split-plates. NOTE: Consuming raw or
undercooked meats, poultry, seafood, or eggs
may increase the risk of food born illness.

