

RESTAURANT WEEK

SEPTEMBER 14 - SEPTEMBER 21

3-COURSE LUNCH MENU \$35 PER PERSON AVAILABLE TUESDAY - FRIDAY

ANTIPASTI

Choice of:

Calamari Fritti

Served with our house-made dipping sauce

Burrata Salad

Fresh arugula, burrata cheese, Parma ham

Carciofi alla Giudea

Pan seared artichokes, garlic, extra virgin olive oil, fresh basil

SECONDI

Choice of:

Pollo Marsala

Chicken breast sautéed with Sicilian marsala and wild mushrooms

Torpedo Sandwich

Imported Italian meats and cheeses, tomatoes, onions, olive oil and spices

Blackened Salmon Salad

Served over mixed greens with Mediterranean olives, balsamic vinaigrette

Pasta Bolognese + Meatball

A Balistreri family meat sauce recipe, served over spaghetti pasta

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.