

RESTAURANT WEEK MENU

\$35 PER PERSON

FIRST COURSE

Choice of:

POLPETTE SICILIANE

Homemade Sicilian meatballs,
tomato sauce, parmigiano.

BRUSCHETTA AL POMODORO

Chopped tomato, garlic, basil.

CAPRESE CLASSICA

Sliced tomato, fresh mozzarella,
lemon zest extra virgin olive oil.

CAESAR SALAD

Romaine lettuce, shaved
parmesan cheese, croutons.

SECOND COURSE

Choice of:

SPAGHETTI CARBONARA

Crispy guanciale (Italian bacon),
egg yolk, pecorino cream sauce.

LOBSTER RAVIOLI +\$2

Roasted cherry tomato vodka
sauce.

PENNETTE SALSICCIA E VODKA

Italian sausage, diced tomato, green
peas, pink vodka sauce,

MAHI MAHI LIVORNESE

roasted potato, olives,
capers, onion, chopped tomatoes,
livornese style.

GNOCCHI CACIO E PEPE

Ricotta filled gnocchi with
creamy black pepper sauce.

PENNE MATRICIANA

Guanciale (Italian bacon), onion, diced
tomatoes light tomato sauce.

POLLO ALLA PARMIGIANA

NY style organic chicken breast,
bread crusted, fresh mozzarella,
mashed potato.

SHORT RIB AL CHIANTI +\$5

Slowly braised beef shortrib, over
creamy polenta in chianti wine
reduction sauce.

DESSERT COURSE

Choice of:

CANNOLI SICILIANI

TIRAMISU