

Restaurant week

\$40 per person

First course

Fritto misto

Deep fried squids, shrimps and zucchini, served with tomato sauce

Cesar salad

Romain lettuce, parmesan, ceasar dressing, croutons

Arancini

Soft rice balls filled with beef ragu

Soup of the day

Beef meatball

100% beef, tomato sauce, mozzarella

Insalata amuri

Mix greens, fennell, oranges sliced, walnurs, orange and honey vinaigrette

Second course

Pappardelle Ragu

Pappardelle with slow cooked beef ragu

Spicy rigatoni vodka

Rigatoni tossed in a creamy vodka sauce

Cacio e pepe

Tonnarelli, pecorino cheese, black pepper

Salmone +5

Grilled Salmon, served with risotto on peas and mint sauce

Pollo Parmigiana

Breaded chicken, topped with tomato sauce and mozzarella cheese, served with pasta

Brasato +5

12 hours braised short ribs served with polenta and glaze sauce

Dessert

Cannoli

Limoncello cake