

RESTAURANT WEEK



MENU



\$39 PER PERSON

APPETIZER

Choice Of:

FRITTO MISTO

flash fried calamari, shrimp & zucchini, spicy marinara

FIORI DI ZUCCA

zucchini blossoms stuffed with fresh ricotta and mozzarella, over apricot jam

MELANZANE FARCITE

baked eggplant rolls stuffed with ricotta and spinach, in a marinara sauce with fresh mozzarella

TRIO DI BRUSCHETTE

assorted toasted artisan breads each topped with olive tapenade, artichokes, heirloom tomatoes

TASTING PLATTER +\$10

To Share:

RAVIOLI AL FORMAGGIO

PAPPARDELLE BOLOGNESE

PINK VODKA SAUCE PACCHERI

ENTREE

Choice Of:

FILET MIGNON +\$15

chianti reduction sauce, served with spinach and mashed potatoes

POLLO SALTIMBOCCA

Chicken breast, prosciutto, mozzarella, sage, white wine sauce over spinach

PESCE ALLA LIVORNESE

Mahi Mahi in a Livornese tomato based sauce, crostini

OSSOBUCO DI VITELLO +\$12

veal shank slowly braised with red wine, over saffron risotto

RISOTTO AI PORCINI

creamy arborio rice with porcini mushrooms, in a truffle butter sauce with parmigiano reggiano

DESSERT

Choice Of:

LIMONCELLO CAKE

TIRAMISU

