



RESTAURANT WEEK DINNER

\$45 FOR PERSON

ANTIPASTI

(Choice Of)

MEATBALLS CACIO E PEPE

Housemade meatballs, cacio e pepe fondue and tomato sauce

BRUSCHETTONE

Toasted focaccia topped with fresh burrata, fig jam and thinly sliced prosciutto

FRISÉE SALAD

Persian cucumber, carrots, mixed greens, cheery tomato, parmesan shavings

CARCIOFI ALLA ROMANA

Grilled artichoke drizzled with a zesty lemon butter sauce

FRITTURA DI CALAMARI E GAMBERI

Crispy fried calamari and shrimps, served with marinara sauce and fresh lemon

CAESAR SALAD

Romaine lettuce, Parmigiano Reggiano, croutons Caesar dressing

MAIN COURSE

(Choice Of)

FETTUCCHINE ALFREDO

Creamy Alfredo sauce

LOBSTER RAVIOLI

Pink vodka sauce

FILETTO CON PORCINI +\$8

8 oz. Filet Mignon, marsala porcini mushrooms, over mashed potato

STUFFED GNOCCHI CACIO E PEPE

Creamy parmesan sauce black pepper

POLLO PARMIGIANA

Breaded pan seared chicken breast, topped with light tomato sauce, mozzarella, served with spaghetti marinara

SALMONE VENEZIANO

Pan seared, served over spinach mashed potatoes in pinot grigio wine sauce

LINGUINE PESTO SHRIMP & SCALLOPS

Baby scallops, shrimp, pesto cream sauce

CHEESE WHEEL SPECIALS +\$10



DESSERT

(Choice Of)

TIRAMISU

CHEESECAKE

