



RESTAURANT WEEK

3-COURSE LUNCH MENU | \$35 PER PERSON

AVAILABLE TUESDAY THRU FRIDAY

ANTIPASTI

Choice of:

Calamari Fritti

Served with our house-made dipping sauce

Caprese

Ripe tomato, basil, fresh mozzarella,
extra virgin olive oil

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.

