



Restaurant Week - September 13-20

Dinner: \$45 per person

● **First Course** ●
choose one

Caprese di Burrata

Burrata, tomatoes, fresh basil and extra virgin olive oil

Carciofi alla Romana

Long-stem artichokes cooked in olive oil, garlic, white wine, with a touch of butter and mint

Insalata della Casa

Mixed greens, carrots and tomatoes in extra virgin olive oil and balsamic vinegar dressing

Polenta con Salsiccia

Polenta served with sausage ragù

● **Main Course** ●
choose one

Lasagna

Traditional lasagna with béchamel and house-made meat ragù

Linguine Pesto e Gamberi

Linguine tossed with walnut-basil pesto, shrimp and grape tomatoes

Pappardelle al Brasato

Pappardelle with slow-braised short rib, red wine and porcini mushrooms

Tortellini Panna e Prosciutto

Veal and pork tortellini with prosciutto in a cream sauce

Penne Primavera

Penne tossed with house-made tomato sauce, eggplant, tri-color bell peppers, onions & zucchini

Pollo Capperi e Limone

Chicken breast in a lemon-caper sauce, served with your choice of pasta marinara, mashed potatoes or caponata

● **Dessert** ●
choose one

Tiramisu

Cannoli

Gelato