



SUMMER PRIX FIXE MENU

\$43.90 per person

APPETIZER

Choice of:

Minestrone

(Classic minestrone Genoa style)

Zuppa di Funghi

(Wild mushroom soup w/touch of truffle oil)

Pasta e Fagioli

(Blended cannellini bean soup w/ tubetti pasta)

Insalata Romana

(Caesar salad w/Caesar dressing made with raw egg and anchovy)

Insalata Mamma Gina

(Chopped salad, tomatoes, bell peppers, onions, capers)

MAIN COURSE

Choice of:

Capellini alla Checca

Angel hair pasta with fresh tomato, garlic, and basil

Penne alla Papalina

Penne in a creamy sauce with onions, ham, and peas

Fettuccine Cacio e Pepe

Classic fettuccine with a delicate emulsion of pecorino Romano and black pepper

Linguine all'Arrabbiata

Linguine in a spicy tomato and garlic sauce with parsley

Melanzane al Forno

Baked eggplant with mozzarella and parmesan cheese

Pollo alla Caprese

Caprese-style chicken breast served with roasted potatoes

Gamberoni d'Estate allo Spiedo

Breaded jumbo shrimp skewer grilled on our broiler, served with mashed potatoes and spinach

Salmone alla Griglia

Simply grilled salmon fillet served with mashed potatoes and spinach

Filetto di Manzo alla Modenese

5 oz filet mignon topped with a balsamic glaze, served with roasted potatoes and spinach

Costola di Maiale al Brandy con Cipolle e Pere Caramellate

Pork chop with caramelized red onions and pears in a brandy sauce, served with mashed potatoes and spinach

DESSERT

Choice of:

Vanilla Ice Cream, Cappuccino Ice Cream, Tiramisu

No substitutions and splits on the prix fixe menu. Grazie

Automatic 20% gratuity will be added to parties of six or more