

# **Summer Weekly Special Menu**

**\$58 per couple, includes: 1 appetizer and 1 middle course to share, 2 main courses, 1 dessert**

**Sunday to Thursday only 5 pm to 10 pm no substitution, dine in only**

## **Antipasti (Appetizers)**

### **Calamari Fritti con Cipolle**

Flour dusted tender calamari, golden fried, served with onion straws

### **Broccolini di Bruxelles**

Brussels sprouts, crispy bacon, parmesan cheese, Italian seasoning

### **Carpaccio di Polipo**

Steamed tender octopus, thinly sliced, served on a bed of arugula salad, dressed with bruschetta tomato and balsamic reduction

### **Arancini alla Siciliana**

Saffron rice ball stuffed with mozzarella and ground beef crispy fried served on a bed of marinara sauce

## **Intermezzo (Middle course)**

### **Insalata di Rucola**

Arugula leaves, fresh grape tomatoes, shaved parmesan cheese, fresh orange slices, walnuts, lemon vinaigrette

### **Insalata di Cesare**

Romaine lettuce, croutons, shaved parmesan cheese, classic Caesar dressing (Anchovies upon request)

### **Insalata di Barbabietole**

Spring mix, roasted beets, red onion, sliced almond, sunflower seeds, tomatoes and dried cranberries in a lemon dressing

## *Entrée Selection*

### **Strozzapreti Norcina**

Twisted noodles, crumbled sausage, black truffle, creamy tomato sauce

### **Cavatelli Boscaiola**

Little shell pasta, porcini mushroom cream sauce, white truffle oil

### **Penne alla Vodka**

Zucchini, shrimp, fresh tomato and diced salmon in a classic vodka cream sauce

### **Gnocchi Sorrentina**

Potato dumpling over fresh tomato sauce, eggplant and fresh basil topped with melted mozzarella

### **Pollo Saltimbocca**

Chicken breast topped with Parma ham, fresh sage and melted fontina cheese

### **Pollo alla Parmigiana**

Tender chicken breast served parmigiana style with side spaghetti

### **Vitello al Marsala**

Tender veal scaloppine over brown gravy sauce, fresh mushroom and Marsala wine served with vegetables

### **Flounder alla Pizzaiola**

Flounder fillet over fresh tomato sauce, capers, black olives and oregano served with fresh vegetables

### **Shrimp scampi**

Garlic, lemon, fresh bruschetta tomato and white wine tossed over linguine with shrimps