



Restaurant Week Menu / \$ 35

-Primo

Pear Salad

Spring mix - pear - pomegranate - walnuts - goat cheese - honey mustard dressing

Eggplant Napoleon (Parthenopea)

Fried breaded eggplant - fresh mozzarella - Parmesan cheese - Sicilian marinara sauce

Peach Burrata

Roasted peach - snow peas - imported Burrata cheese - crispy Prosciutto di Parma - white honey & balsamic vinaigrette

Mussels Verona

Cherry tomato - crostini bread - lemon white wine sauce OR red sauce

Sicilian Carciofi

Grilled artichoke heart - spinach - sun-dried tomato - lemon caper sauce

Grilled Calamari Pugliese

Fennel, arugula, black olives, roasted red pepper, cherry tomato and onion in a lemon white wine sauce

-Secondi

Gnocchi Ragu

Homemade potato pasta - our signature beef gravy - ricotta cheese

Bucatini all'Amatricana

Bucatini pasta - marinara sauce - pancetta - pecorino Amatrice cheese

Rigatoni Pescatore

Rigatoni pasta - shrimp - calamari - mussels - clams - marinara or garlic white wine sauce

Penne Gamberi

Penne pasta - jumbo shrimp - basil - rose cognac cream sauce

Chicken Verona

Asparagus - crabmeat - sun-dried tomatoes - melted provolone cheese

Chicken Parmigiana

Breaded veal medallions or chicken baked - Mozzarella cheese - marinara

Sword Fish Steak

Wild Caught Fish - pine-nuts - cherry tomato - raisins - olives - white wine

Salmon Toscana

Grilled salmon - spinach - sun-dried tomatoes - mango salsa - lemon sauce

-Dolce

Chef's homemade desserts of the day

