

Restaurant Week Menu

Select One Appetizer, One Entree OR Pizza and One Dessert
\$40 at dinner or \$25 at lunch

Appetizers

Select One

Lentil Soup (V)

Olive Oil and Parmesan Cheese

Baked Eggplant Parmesan (G, V)

Tomato, Basil, Mozzarella, Gratinee

Fried Zucchini Flowers (V)

Stuffed with Ricotta, Mint, and Lemon

Fried Calamari

Fried Squid Rings, Tentacles, & Hot Slice Peppers served with Tomato Sauce and Lemon

Polpette

Meatballs "Al Dente Style"

Prosciutto di Parma (G)

Burrata Cheese, Extra Virgin Olive Oil

Roasted Beets (G) (V)

Baby Arugula, Buffalo Mozzarella, Grapefruit, Pine Nuts, Mustard Vinaigrette

Romaine

Anchovies, Crouton, Garlic, Parmesan Cheese, 5-Min

Poached Egg

Spinach

Walnuts, Pancetta, Pecorino Cheese, Strawberries, Balsamic Vinaigrette

Caprese

Tomatoes, Buffalo Mozzarella, Balsamic

Second Course

Select One

Calamarata

Squid, Shrimp, Mussels, Clams, Cherry Tomatoes, Garlic, Basil

Mezzi Rigatoni

Cream and Black Truffle Sauce, Pancetta, Fried Leeks

Gnocchi

Housemade Pork Sausage Ragù

Raviolini del Plin

Veal, Beef, and Pork Ravioli, Butter, Sage, Veal Jus

Fettuccine alla Bolognese

Traditional Bolognese Meat Sauce

Lasagnette

Bescamella Sauce and Bolognese Sauce, Gratinated With Parmesan Cheese

Agnolotti Di Anatra

Duck Agnolotti, Porcini Mushroom Sauce with Butter and Sage

Farro Tagliatelle

Sweet Cherry Tomato Sauce, Basil

Cacio e Pepe

Short Rigatoni Pasta, Melted Pecorino Cheese, Black Pepper and Butter

Roasted Herb Marinated Salmon (G)

Smashed Potatoes with Crabmeat, Garlic Roasted Peppers, Lemon Vinaigrette

Grilled Branzino Filet (G)

Sautéed Spinach with Garlic, Salsa Verde

Cheeseburger

Tomato, Gherkins, House Cut Fries

Lemon Chicken (G)

Served with Roasted Potatoes and Carrots

Chicken Parmesan

Tomato Sauce, Mozzarella Cheese

Marinara (V)

Tomato, Garlic, Olive Oil, Oregano

Margherita D.O.C. (V)

Tomato, Mozzarella Fior di Latte, Basil

Pepperoni

Mozzarella Fior di Latte, Tomato, Basil

Napoletana

Anchovies, Tomato, Mozzarella, Basil

Quattro Stagioni

Olives, Mushrooms, Artichokes, Ham, Tomato, Mozzarella, Basil, Oregano

Prosciutto Rucola

Prosciutto, Arugula, Tomato, Mozzarella Fior di Latte

Melanzane (V)

Olives, Roasted Eggplant, Tomato, Mozzarella, Oregano

Salsiccia e Rapini

Sausage, Broccoli, Tomato, Smoked Mozzarella, Garlic

Capriciosa

Artichokes, Pancetta, Pesto, Tomato, Mozzarella Fior di Latte, Basil

Vegetariana (V)

Grilled Vegetables, Smoked Mozzarella, Garlic, Tomato, Parmigiano Reggiano

Formaggi (V)

Mozzarella, Provolone, Parmigiano Reggiano, Garlic, Rosemary, Oregano, Smoked Mozzarella

Piemontese

Fontina Cheese, Mozzarella Fior di Latte, Porcini Mushrooms, House-made Pork Sausage, Rosemary

Polpette Calzone

"Al Dente" Meatballs, Mozzarella, Tomato

Second Course

Select One

Gelato / Sorbet

G = Gluten free V = Vegetarian

*Some dishes can be made vegetarian; please ask your server for more details

Consuming raw or undercooked meats, poultry, eggs, shellfish, or seafood may increase your risk of food-borne illness