

# 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 Ragu

**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 Taglatelle**  
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 12.95

**Margherita D.O.C. (V)**  
Tomato, Mozzarella Flor di Latte, Basil

**Pepperoni**  
Mozzarella Flor 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, Parnigiano Reggiano

**Formaggi (V)**  
Mozzarella, Provolone, Parnigiano 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 Cannolis 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