

General Manager
Eileen Vaughn

il piatto

Executive Chef
Lina Nicolai

Restaurant Week Lunch Menu \$25

Wine Specials

HOUSE RED \$35
HOUSE WHITE \$35
HOUSE SPARKLING \$35
HOUSE ROSE \$35

Antipasti

POLPETTE
Beef Meatballs, Tomato Sauce

ARANCINI
Fried Risotto Balls Stuffed w/ Mozzarella,
Served with a Tomato-Cream Sauce (V)

ARUGULA CON PARMIGIANA
Lemon Zest and Olive Oil (V, GF)

CAESAR SALAD
House-Made Dressing and Croutons

Piatto Principale

FETTUCINE BOLOGNESE
Beef Ragu

RIGATONI ALLA JULIANA
Pork Cream Ragu with Truffle Oil

MALTAGLIATI AL FUNGHI
Flat Pasta, Truffle-Infused Ricotta, Assorted Mushroom Sauce (V)

POLLO MILANESE
Breaded Chicken Breast w/ Arugula Salad and Parmesan

SALMONE IN PADELLA
Roasted Potatoes, Seasonal Vegetables, Salmoriglio Sauce (GF)

Dessert

ICE CREAM OR SORBET
Seasonal Flavors

V- Vegetarian | GF- Gluten Free | Vegan

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS*