

LUNCH RESTAURANT WEEK

APPETIZERS

Please Select One of the Following

Soup Of The Day

Puree Of Spring Peas With Fresh Mint Ciabatta Croutons

Insalata Della Casa

Mixed Field Greens, Fresh Tomatoes, Red Onions & Toasted Almonds

Bruschetta Al Pomodoro

Grilled Ciabatta Bread Topped With Plum Tomatoes, Fresh Mozzarella & Basil

ENTREES

Please Select One of the Following

Rigatoni Alla Norma

Rigatoni Tossed In A Light Tomato Basil- Sauce With Eggplant & Aged Ricotta Salata

Oriecchiette Rustiche

Oriecchiette With Fennel Sausage, Broccoli Rabe, Sun-Dried Tomatoes, Olive Oil & Garlic

Farfalle Deliziose

Bow-Ties In A Cream Sauce With Prosciutto, Wild Mushrooms, Sun Dried Tomatoes & Walnuts

Cotoletta Con Cesarina

Pan Fried Parmigiano & Bread Encrusted Breast Of Free Range Chicken Topped With Caesar Salad

Marsala Di Maiale

Pan Roasted Medallions Of Pork Loin With Sicilian Marsala Wine & Wild Mushrooms

Olive Oil Mashed Potatoes & Sauteed Broccoli Rabe

DESSERTS

Please Select One of the Following

Cannoli Siciliani

Traditional Sicilian Cannoli With Fresh Ricotta, Chocolate Chips & Pistachio From Bronte

Sorbetto

Imported Sorbet Of The Day

Friday, Saturday 12 to 2:30

Sunday 12 to 3

NO SUBSTITUTIONS

DINNER RESTAURANT WEEK

ANTIPASTI

Please Select One of the Following

Zuppa Del Giorno

Puree Of Spring Peas With Fresh Mint Ciabatta Croutons

Insalata Con Fragole

Arugula, Fresh Strawberry, Goat Cheese & Toasted Almonds, Strawberry & Prosecco Vinaigrette

Cozze Al Trebbiano

P.E.I. Mussels Steamed With Trebbiano Wine, Garlic, Spicy Cherry Peppers & Fresh Leeks

SECONDI

Please Select One of the Following

Farfalle Deliziose

Bow-Ties In A Cream Sauce With Prosciutto, Wild Mushrooms, Sun-Dried Tomatoes & Walnuts

Rigatoni Alla Norma

Rigatoni Tossed In A Fresh Tomato Basil Sauce With Eggplant & Aged Ricotta Salata

Gemelli Con Crema Di Pistacchio E Pancetta

Artisanal Gemelli Tossed With Pancetta, Sundried tomatoes & Sicilian Pistachio Pesto

Salsiccia Alla Griglia

Grilled Thin Rope Fennel Sausage Over Braised Escarole, Cannellini Beans & Sundried Tomatoes

Vitello Capriccioso

Parmigiano & Bread Crumb Encrusted Veal Medallions, Arugula, Red Onions, Tomatoes
& Flurries Of Parmigiano Reggiano

Trota Al Limone

Roasted Rainbow Trout, Garlic, Sicilian Capers, White Wine & Lemon
Olive Oil Mashed Potato & Sauteed Green Beans

DOLCI

Please Select One of the Following

Bomboloni

Traditional Neapolitan Doughnuts Served With Chocolate & Nutella Dipping

Tiramisu

Homemade Tiramisu Dusted With Cocoa Powder

Gelato

Trio Of Vanilla, Coffee & Gianduja (Chocolate & Hazelnut) Gelato

**Tuesday - Sunday Except Saturday's
NO SUBSTITUTIONS**