

# Restaurant Week - \$34.95

# **STARTER**

### Fried Zucchini

Sticks served with a spicy marina sauce

### Eggplant Rollatini

Thin slices of eggplant rolled up and filled with ricotta cheese, Parmesan cheese, and herbs

### Toscana Meatballs

House made meatballs served with ricotta and marinara sauce

# MAINS

### Montebianco (with chicken or shrimp)

Pear, endive, arugula, romaine heart, walnuts & crumbled gorgonzola with lemon dressing

### Eggplant Parmigiana

Baked layers of eggplant with tomato sauce & parmigiana cheese with a side of pasta

### Rigatoni Bolognese

Ziti cut pasta with veal, beef & vegetable ragu

### Chicken Martini

Encrusted in a parmigiana & sautéed in a light lemon sauce topped with sliced sausage served with seasonal vegetables

# DESSERT



### Chocolate Cake

Warm Chocolate Cake with Vanilla Gelato & Chocolate Sauce

### **Bread Pudding**

Warm bread pudding in custard with vanilla Gelato

### Affoqato

Vanilla Gelato drowned in Kahlua with Espresso & whipped cream



# Restaurant Week \$49.95

## STARTER

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Sticks served with a spicy marina sauce

### Eggplant Rollatini

Thin slices of eggplant rolled up and filled with ricotta cheese, Parmesan cheese, and herbs

### Toscana Meatballs

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# MAINS

### Rigatoni Bolognese

Rigatoni Pasta in a Braised Ragu` of Veal and Vegetables

### Short Rib Tagliatelie

Freshly made tagliatelle pasta with braised short rib, mushrooms & dried ricotta

### **Crusted Seabass**

Broiled with seasoned breadcrumbs served over sauteed spinach in a lemon sauce

### Chicken Martini

Encrusted in a parmigiana & sautéed in a light lemon sauce topped with sliced sausage served with seasonal vegetables

# **DESSERT**

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Warm bread pudding in custard with vanilla Gelato

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