

Lunch Restaurant Week

A N T I P A S T I

Please Select One of the Following

Zuppetta Di Piselli

Puree of Spring Peas, Mint Ricotta, Ciabatta Croutons

Insalatina Di Funghi

Roasted Mushrooms, Asparagus, Arugula, Pecorino Shavings

Mozzarella In Carrozza

“Translated As Mozzarella In A Buggy” Golden Fried Crispy Mozzarella Sandwich,
Served With Pomodoro Sauce

S E C O N D I

Please Select One of the Following

Orecchiette Con Gamberetti

Orecchiette With Gulf Shrimp, Broccoli Florets, Sundried Tomatoes

Paillard Di Maialeto

Grilled Paillard Of Pork Tenderloin, Arugula, Cherry Tomatoes, Parmigiano Flurries

Gamberoni Alla Griglia

Marinated & Grilled Gulf Shrimp, Acini Di Pepe, Sweet Peas, Sundried Tomatoes, Artichokes

D O L C I

Gelato

A Scoop Of Your Choice

Vanilla, Coffee Or Gianduja

IF YOU HAVE ANY ALLERGY, PLEASE NOTIFY US

Friday Through Sunday 12 – 2:30

NO SUBSTITUTIONS

Dinner Restaurant Week

ANTIPASTI

Please Select One of the Following

Zuppetta Di Piselli

Puree of Spring Peas, Mint Ricotta, Ciabatta Croutons

Insalatina Di Funghi

Roasted Mushrooms, Asparagus, Arugula, Pecorino Shavings

Melanzane Al Forno

Roasted Eggplant Stuffed With Cherry Tomatoes, Guanciale, Capers, Gaeta Olives, Bread Crumbs

SECONDI

Please Select One of the Following

Orecchiette Con Gamberetti

Orecchiette With Gulf Shrimp, Broccoli Florets, Sundried Tomatoes

Paillard Di Maialeto

Grilled Paillard Of Pork Tenderloin, Arugula, Cherry Tomatoes, Parmigiano Flurries

Trotta Arrosto

Roasted Rainbow Trout, Mushroom, Bread Stuffing, herbs, Sauteed Spinach

DOLCI

Please Select One of the Following

Panna Cotta Al Arancia

House made Classic Orange Panna Cotta Laced With Orange Marmalade

Tortino Al Cioccolato

Perugina Dark Chocolate Cake, Whipped Cream, Fresh Berries

Budino Di Riso

“Venetian Style” Rice Pudding, Cinnamon, Golden Raisins

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Tuesday - Sunday Except Saturday's

NO SUBSTITUTIONS