

## ALICE PIZZA RESTAURANT WEEK DINNER MENU

4 COURSE \$40

### **SPECIALTY COCKTAIL**

CHAMPAGNE SUPERNOVA \$14

Knob Creek Rye Whiskey, Ginger Liqueur, Honey, Fresh Lemon, Bitters, Prosecco

### **FIRST COURSE**

MOZZARELLA TASTING

Bufalo, Burrata, sliced tomato, pesto accent (contains pinenuts)

BURRATA CON TARTUFO

Prosciutto, Burrata, drizzled with Truffle sauce, salt & pepper served on toasted bread

SALUMI E FORMAGI MISTI

Tasting of Prosciutto di parma, Salami & Parmigiano

TRICOLORE SALAD

Starter salad of baby arugula, radicchio, Belgium endive, cherry tomato, house vinaigrette (vegan option)

### **SECOND COURSE**

CACIO E PEPE GNOCCHI FRITTI Flash fried gnocchi served over a bed of creamy cacio e pepe sauce, topped with grated parmesan

SUPPLI AL TELEFONO (1)

Rome's favorite street food, rice croquette, tomato, mozzarella

GRAPPA SHRIMP

Jumbo Shrimp smothered in our delicious Grappa infused buffalo style medium spicy sauce

SFORMATO

Savory baked parmigian cheese & zucchini soufflé with accent of parmigian sauce

SHAVED FENNEL

Topped with Olive oil and salt (vegan option)

### **THIRD COURSE**

MARGHERITA PIZZA

Tomato, mozzarella, basil \*CHOICE OF 1 TOPPING: Anchovie - Artichoke - Bacon - Olive - Broccoli - Mushroom - Spicy Salami - Onion - Roasted Pepper - Sausage Spinach – Zucchini

#### CARBONARA PIZZA

Egg cream, pancetta (cured pork), pecorino cheese, black pepper, mozzarella cheese

#### ROSSA PIZZA

Tomato, Oregano, Parsley, Spicy Oil (vegan option)

#### AMATRICIANA

Guanciale (cured pork), onions, chilies, grated pecorino tossed with homemade thick tube pasta

#### COTOLETTA ROMANA

Chicken cutlet, arugula, pachino tomato, Pecorino Romano shaving, lemon vinaigrette

#### PACCHERI POMODORO

Homemade paccheri pasta (wide rigatoni) tossed in our tomato sauce topped with basil and parmigiano (vegan option, request no cheese)

#### MARSALA

Chicken breast sauteed in aged Marsala wine with mushrooms and served over rigatoni

#### **FOURTH COURSE**

#### SFOGLIATELLE

Served warm, crisp puff pastry filled with ricotta cheese and candied orange accent. Topped with Vanilla gelato

#### SORBETTO

One scoop of Limone, Pesca Mango or Frutti Di Bosco (vegan option)

#### TORTINA DELLA NONNA

Grandmother cake - shortcrust pastry, covered with pine nuts, almonds and powdered sugar.

#### APPLE TART

Served warm and topped with Vanilla gelato