



RESTAURANT WEEK LUNCH

Featured Cocktails:

OLD FASHIONED ABRUZZO
Makers Mark 46 Bourbon
Whiskey, Abruzzo Super
Punch, Orange Peel \$13.9
MARGARITA CALABRESE
Tres Generaciones Plata
Tequilla, Caffe Orange,
Lemon, Lime \$13.9

FIRST COURSE

(choice of one)

BRUSCHETTE (v)

Toasted Tuscan bread topped with
roasted pepper caponata

ARANCINI

Sicilian rice ball, veal & pork ragu, peas,
fresh mozzarella, tomato sauce

BUFFALO & BURRATA

MOZZARELLA

CAPRESE TASTING (V)

Bufala imported from Campania, Burrata
imported from Puglia served with tomato,
extra virgin olive oil, basil

SECOND COURSE

(choice of one)

CHITTARA

Guitar string pasta, tomato, guanciale,
& locatelli Pecorino

PARMA PANINI

Prosciutto di Parma, arugula, &
Parmigiano-Reggiano on a baguette

PERA INSALATA

Baby greens, pear, grapes, dried
cherries, pine nuts, goat cheese,
shallot vinaigrette.

CARBONARA

Spaghetti tossed with Pecorino-Romano
cheese, egg, & black pepper. Topped
with an Italian bacon gelato.

TAGLIATELLE ALLA PANNA

Northern Italian cream sauce, speck,
peas, parmigiano

SALSICCIA BOLZANESE

Grilled sweet & spicy Italian sausage
served with homemade saurkraut &
spicy grain mustard gastronomic gelato