



— CENTER CITY DISTRICT —  
**RESTAURANT  
WEEK**

**DINNER MENU \$45**

**FIRST  
COURSE**

(choice of one)

**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

**SECOND  
COURSE**

(choice of one)

**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

**THIRD  
COURSE**

(choice of one)

**MARGHERITA PIZZA**

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

**AMATRICIANA**

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

**TONNARELLI CACIO PEPE**

Homemade thick square spaghetti, Locatelli Pecorino DOP cheese, fresh black pepper

**FOURTH  
COURSE**

(choice of one)

**SFOGLIATELLE**

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

**RICOTTA CHEESECAKE**

RW2024 SPECIALTY COCKTAILS

**PALOMA**

Tres Generaciones Plata Tequila, lime, grapefruit liqueur, club soda \$13.5

**CHAMPAGNE SUPERNOVA**

Makers Mark 46, Prosecco, ginger liqueur, honey, lemon, bitters \$13.5

**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*

**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

**CARBONARA PIZZA**

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

**ROSSA PIZZA**

Tomato, Oregano, Parsley, Spicy Oil

**REGINETTE GENOVESE PESTO**

HOMEMADE Reginette pasta. Flat, wide and wavy on the edge pasta served in a pesto sauce made with Basil, Parmigiano Cheese & Pine Nuts

**COTOLETTA ROMANA**

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

**TORTINA DELLA NONNA**

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

**BANANA BREAD PUDDING**

Served warm and topped with Vanilla gelato (contains nuts)

CCD Restaurant Week prix-fixe menus are one per person and cannot be shared