## First Course

### Choice of One

**Mozzarella Tasting**
Bufalo, Burrata, sliced tomato, pesto accent (contains pine nuts)

**Genovese in Puglia**
Pesto spread on toasted bread topped with burrata and diced tomato accent

**Salumi Misti**
Tasting of Prosciutto di parma, Salami & Bresaola

## Second 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

**Apple Spinach & Walnut Salad**
Baby spinach with candied walnuts, Fiji apple, dried cranberries, gorgonzola crumbles, bacon, raspberry vinaigrette. Topped with grilled chicken.

**Pollo Panino**
Chicken cutlet, tomato, greens, mayo and pressed on panino grill. Served with side of mix green salad, lemon vinaigrette

**Ravioli di Casa**
Ravioli filled with ricotta, parmigiano & spinach accent. Served in a house marinara with parmigiano & basil

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

## Third Course

### Choice of One

**Gelato**
One Scoop

**Flavors (Choose One)**
- Cioccolato - Vaniglia - Bacio - Pistachio - Desire

**Sorbetto**
One Scoop

**Flavors (Choose One)**
- Limone - Pesca Mango - Frutti di Bosco

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