



CENTER CITY DISTRICT

RESTAURANT WEEK

LUNCH MENU \$20

FIRST COURSE

(choice of one)

MOZZARELLA TASTING

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

POMA BRUSCHETTA

Ricotta, Fig Jam, Pomegranate Seeds, Walnuts, Honey

RW2025 SPECIALTY COCKTAILS

BOURBERRY

Jim Beam Black Bourbon, cranberry, OJ, lemon with splash of giner beer. Served up. \$13.5

ORANGE BLOSSOM

Roku Gin, Aperol, lime, bitters, splash of club. Served on the rocks \$13.5

SALUMI MISTI

Tasting of Prosciutto di parma, Salami & Bresaola

TRICOLORE SALAD

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

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.

ROSSA

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

MELOGRANO e PERA SALAD

Mixed Greens with Pomegranate Seeds, Candied Walnuts, Pears, Parmigian Shavings, Creamy Champagne Mustard Vinaigrette. Topped with grilled chicken.

RAVIOLI DI CASA

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

ROASTED CAPRESE

Chilled Roasted Plum Tomatoes, Roasted Peppers, Sliced Vine Ripe Tomatoes, Imported "Buffalo" Mozzarella, Crispy Leeks, Basil, Olive Oil & Balsamic Glaze

POLLO PANINO

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

THIRD COURSE

(choice of one)

GELATO

ONE SCOOP

FLAVORS (CHOOSE ONE)

CIOCCOLATO - VANIGLIA - BACIO - PISTACCHIO - DESIRE

SORBETTO

ONE SCOOP

FLAVORS (CHOOSE ONE)

LIMONE - PESCA MANGO - FRUTTI DI BOSCO

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