



RESTAURANT WEEK 2025

LUNCH MENU

FIRST COURSE

(Choice of one)

BRUSCHETTA

Toasted bread topped with mixed tomato

CEASER

Romaine lettuce with caesar dressing and shaved parmigian

CAPRESE

Tomato, avocado, mozzarella, long hot, olives, balsamic drizzle

INVOLTINI

Egg-battered eggplant rolled and filled with ricotta, spinach, and ground walnuts topped with marinara sauce and provolone cheese

SECOND COURSE

(Choice of one)

CACIO E PEPE

Spaghetti with bucatini, pecorino and black pepper

SPAGHETTI AMATRICIANA

Spaghetti with pancetta, onion, pecorino in a spicy marinara

GNOCCHI AL SORRENTINO

Gnocchi in a creamy pink sauce

GNOCCHI AL GORGONZOLA

Gnocchi in a creamy gorgonzola sauce

RIGATONI ALLA VODKA

Rigatoni with pancetta & peas in a vodka rose cream sauce

SPAGHETTI CARBONARA

Spaghetti with pancetta, pecorino cheese and egg yolk

POLLO ALLA MARSALA

Chicken breast sautéed with crimini mushrooms in a marsala demi-glaze sauce

POLLO ALLA PETRONIANA

Chicken breast with prosciutto, spinach in a creamy truffle sauce



RESTAURANT WEEK 2025

DINNER MENU

FIRST COURSE

(Choice of one)

COZZE

Maine mussels, shallots & white wine or marinara

CEASER

Romaine lettuce with caesar dressing and shaved parmigian

FONDI DI CARCIOFI

Roman artichokes heart, speck, roasted peppers, straciatella

GNOCCHI SORRENTINA

Homemade potato gnocchi, creamy blush sauce

GNOCCHI GORGONZOLA

Homemade potato gnocchi, creamy gorgonzola

RIGATONI ALLA VODKA

Rigatoni with pancetta & peas in a vodka rose cream sauce

AGLI SCAMPI

Choice of risotto or penne
Jumbo shrimp, basil & cognac blush sauce

PRIMAVERA

Risotto with mushrooms, asparagus, peas, white wine basil sauce

TIRAMISU

CANNOLI

NY CHEESECAKE

CAPRESE

Tomato, avocado, mozzarella, long hot, olives, balsamic drizzle

BURRATA

Prosciutto, roasted peppers, olives & crostini

CALAMARI FRITTI

Fried calamari, cherry peppers, goat cheese, side marinara

POLLO ALLA MARSALA

Chicken breast sautéed with crimini mushrooms in a marsala demi-glaze sauce

POLLO ALLA PARMIGIANA

Chicken cutlet, mozzarella, marinara sauce, rigatoni

VITELLO ALLA FONTANA

Veal medallions, porcini mushrooms, prosciutto, mozzarella, cognac demi-glaze

SHORT RIB AU JUS

Short rib over mashed potatoes au jus

SALMON PICATTA

Mixed mushrooms, capers in lemon white wine sauce

TARTUFO

CHOCOLATE CAKE

CREME BRULEE

THIRD COURSE

(Choice of one)