

LA SERA ITALIANA

RESTAURANT WEEK DINNER MENU

FIRST COURSE

CLASSIC CAESAR

Fresh romaine, croutons, shaved parmesan, homemade dressing

RUCOLA

Baby arugula, pine nuts, goat cheese, dried berries, olive oil

CAPRESE

Fresh mozzarella, tomatoes, olives, roasted peppers, balsamic reduction

MUSHROOMS

Creamy garlic mushrooms, bacon, parsley, shaved parmesan

BROCCOLI RABE & SAUSAGE

Italian sausage, cannellini beans, garlic olive oil, parmesan

SOUP OF THE DAY

Ask your server for the soup of the day

SECOND COURSE

CHICKEN PARMIGIANA

Breaded chicken cutlet, fresh mozzarella, marinara sauce

PENNE VODKA

Pancetta, peas, creamy rose sauce

RAVIOLI DI FORMAGGIO

Homemade cheese ravioli, marinara sauce

RIGATONI BOLOGNESE

Parmesan & ricotta cheese, homemade bolognese sauce

RAVIOLI ROSA

Homemade lobster ravioli, jumbo lump crabmeat, creamy rose sauce

BRANZINO

Pan-seared branzino, asparagus, capers, cherry tomatoes, lemon white wine

RIBEYE

Mushrooms, chianti demi-glace sauce, grilled asparagus

THIRD COURSE

TIRAMISU

CANNOLI

CHOCOLATE MOUSSE

CHEESECAKE

\$40+TAX+TIP