

# RESTAURANT WEEK

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**\$40.00 PER PERSON. TAX & GRATUITY NOT INCLUDED.**

## —/ ANTIPASTI /—

—/ choose one /—

### **Burrata**

Tomatoes, basil, olive oil. Served with chilled roasted peppers.

### **Involtini di Melanzane**

Thinly sliced eggplant rolled and layered with broccoli rabe, mozzarella and ricotta cheese, baked in a fresh tomato sauce.

### **Arancini**

Arborio rice balls filled with fontina cheese. Served with a side of marinara.

### **Fried Calamari**

Golden, deep fried. Served with zesty marinara on the side.

### **Caesar Salad**

Cleopatras favorite since 42 B.C. House dressing with croutons.

## —/ PASTA /—

—/ choose one /—

### **Wild Mushroom Ravioli**

Freshly made, filled with a medley of mushrooms. Served in a sage, butter, garlic sauce.

### **Gnocchi Blush Pesto**

Housemade gnocchi served in our blush sauce with pesto

### **Rigatoni Bolognese**

All beef bolognese recipe

## —/ MEAT & FISH /—

—/ choose one /—

### **Branzino**

Mediterranean white fish. Filleted, pan seared, served in a salmoriglio marinade.

### **Chicken Piccata**

Tender cutlet sautéed in a lemon, white wine. butter sauce.

### **Chicken Parmigiana**

Breaded cutlet covered in marinara and mozzarella.

### **Pork Osso Buco**

Fall off the bone pork shank served in a sumptuous country sauce.

### **Involtini di Melanzane**

Thinly sliced eggplant rolled and layered with broccoli rabe, mozzarella and ricotta cheese, baked in a fresh tomato sauce.

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