



— CENTER CITY DISTRICT —

RESTAURANT WEEK

DINNER MENU \$45

FIRST COURSE

(choice of one)

MOZZARELLA TASTING

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

GENOVESE IN PUGLIA

Pesto spread on grilled bread, topped with Burrata spread and Diced Tomato accent (Contains pine nuts)

SECOND COURSE

(choice of one)

CACIO E PEPE GNOCCHI FRITTI

Flash fried gnocchi served over a bed of creamy cacio e pepe sauce, topped with grated parmesan

FRITURRA

A Roman street-food duo: imported Italian artichoke pieces, lightly fried to perfection, paired with a classic supplì - crispy rice croquette with tomato and mozzarella

MARGHERITA PIZZA

Tomato, mozzarella, basil
*CHOICE OF 1 TOPPING:
Anchovie - Artichoke - Bacon - Olive - Broccoli - Mushroom - Spicy Salami - Onion - Roasted Pepper - Sausage Spinach - Zucchini

AMATRICIANA

Guanciale (**cured pork**), onions, chilies, grated pecorino tossed with homemade thick tube pasta

TONNARELLI CACIO PEPE

Homemade thick square spaghetti, Locatelli Pecorino DOP cheese, fresh black pepper. (Add chicken for \$5)

FOURTH COURSE

(choice of one)

APPLE TART

Topped with vanilla gelato

BANANA BREAD PUDDING

Served warm and topped with Vanilla gelato (contains nuts)

RW2026 SPECIALTY COCKTAILS

BOULEVARDIER

KNOB CREEK WHISKEY, CAMPARI, VERMOUTH \$14.5

BLACKBERRY MARGARITA

HORNITOS TEQUILA, LIME JUICE, HOMEMADE BLACKBERRY SYRUP \$14

SALUMI E FORMAGI MISTI

Tasting of Prosciutto di parma, Salami & Parmigiano

TRICOLORE SALAD

Starter salad of baby arugula, radicchio, Belgium endive, cherry tomato, house vinaigrette

GRAPPA SHRIMP

Jumbo Shrimp smothered in our delicious Grappa infused buffalo style medium spicy sauce

ITALIAN SUSHI

Prosciutto, Arugula, Sundried Tomato, Straciatella, Pesto, Balsamic Glaze

TARTUFO E FUNGHI

Imported Italian black truffle sauce, mushrooms, mozzarella & olive accents

VONGOLE PIZZA

Fresh clams, garlic, chili Flakes, cherry tomato, mozzarella

REGINETTE GENOVESE PESTO

HOMEMADE Reginette pasta. Flat, wide and wavy on the edge pasta served in a pesto sauce made with Basil, Parmigiano Cheese & Pine Nuts (Add chicken for \$5)

COTOLETTA ROMANA

Chicken cutlet, arugula, pachino tomato, Pecorino Romano shaving, lemon vinaigrette

TIRAMISU

Espresso coffee cake

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