

La Viola

RESTAURANT WEEK DINNER MENU

FIRST COURSE

Choice of

INSALATA CAESAR

Classic Caesar dressing with homemade croutons

INSALATA DI ARUGULA

Arugula served with goat cheese, fresh tomatoes, artichokes, and a lemon vinaigrette dressing

BURRATA E SAN DANIELE

Prosciutto San Daniele, burrata, roasted peppers, cherry tomatoes, pesto olive oil

FUNGHI TRENTO

Porcini, shiitaki, and portobella mushrooms in a garlic, basil, and olive oil sauce

ZUPETTA DI COZZE

Farm-raised mussels in a white wine sauce or a traditional spicy plum tomato sauce

ZUPPA DEL GIORNO

Chef's soup selection of the day

SECOND COURSE

Choice of

PENNE ALLA CARUSO

Pencil point pasta in a vodka & tomato sauce, lightly creamed with peas & pancetta

SPAGHETTI MEATBALLS

Spaghetti smothered with a lightly spiced, crushed tomato marinara sauce, paired with our homemade meatballs

RAVIOLI ALLA VIOLA

Homemade Lobster Ravioli in a pink vodka sauce

ORECCHIETTE ALLA ROMANA

Shell shaped pasta tossed with chicken, sausage and mushrooms in a white wine garlic sauce with fresh plum tomatoes.

VITELLO MARSALA

Veal medallions cooked in a sweet marsala wine sauce with shrimp, mushrooms, and chopped tomatoes

POLLO POMODORO

Chicken cutlet with fresh mozzarella and plum tomatoes in a rich tomato sauce.

BRANZINO FILLET

In a garlic, capers, and fresh lemon sauce

RIBEYE

Served in a brandy & pears sauce.

THIRD COURSE

Choice of

Chef's selection of delectable Desserts, Coffee, Tea, Cappuccino, Espresso

Price: \$45/ pp+tax+tip