

CENTER CITY DISTRICT RESTAURANT WEEK

3 COURSES FOR \$45
(PLUS TAX AND GRATUITIES)
JANUARY 18TH-31ST

ANTIPASTO

roasted peppers, olives, mozzarella, artichokes, crostini

APPETIZERS

PLEASE CHOOSE ONE

EGGPLANT PARMIGIANA (VEG) | mozzarella, marinara

MOZZARELLA FRITTA (VEG) | vodka sauce, marinara

POMEGRANATE AND PEAR SALAD (VEG, GF) | arugula, feta, ginger dressing

CHICKEN VODKA FLATBREAD | sun-dried tomatoes, burrata, peperoncino

ARTICHOKE & LEMON SOUP (VEG) | ricotta dumplings

ARANCINI (VEG) | asiago, taleggio, parmigiano, gorgonzola, truffle aioli

GRILLED OCTOPUS | grilled artichokes, tomato coulis (+3)

SPICY FRIED CALAMARI | hot cherry peppers, goat cheese (+3)

ENTREES

PLEASE CHOOSE ONE

CHICKEN PARMIGIANA | mozzarella, marinara, spaghetti

RIGATONI ALLA VODKA (VEG) | sun-dried tomatoes, spicy vodka sauce

MUSHROOM RISOTTO (GF, VEG) | truffle oil, parmigiano

GRILLED SALMON | risotto venere, carrots, caramelized leeks, limoncello

CIOPPINO | house made gnocchi, mussels, shrimp, octopus, tomato, grilled bread

CASARECCE BOLOGNESE | short rib and steak ragu, parmigiano

PAN SEARED PORK CHOP | spicy cherry peppers, smashed potatoes (+8)

BRAISED SHORT RIBS | saffron risotto cake, haricot verts (+10)

DESSERT

mini cheesecake | mini tiramisu

SPECIALTY COCKTAIL

EL PROCESO

Hornitos Tequila, hibiscus, st-germain, prosecco