



## Restaurant Week 2026

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### *PRIMA*

#### **Salsiccia e Polenta**

HOT & SWEET ITALIAN SAUSAGE RAGU OVER POLENTA AND LONG HOT PEPPERS

#### **Risotto e Gamberi**

Italian Arborio rice with Ecuador Shrimp and Fresh thyme

#### **Caprese con Fichi**

Fresh mozzarella & tomato with fig crostini

#### **Cesar**

### *SECONDI*

#### **Salmon Positano**

Wild caught Salmon Filet in diced tomato basil and wine

#### **Rigatoni Amatriciana**

Rigatoni pasta tossed with pancetta, onions and San Marzano sauce

#### **Angolotti**

Half moon ravioli in porcini mushroom cream sauce

#### **Pollo Saltimbocca**

Boneless breast chicken w/prosciutto in a glazed wine

#### **Milla Foglia / Tira Misu**

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#### **Additional Items**

Garlic Bread: \$8.50

Filet Mignon: \$15.00