



Restaurant Week 2018, Dinner Menu, 3 courses \$34.95

Mon & Wed 1/2 price bottles of wine all day

(Ask your server about gluten free, vegan and vegetarian options)

We will still be offering our 4 course including any appetizer, insalata della casa, any entrée and homemade dessert for \$38

See dinner menu for all descriptions

1st Course, choose 1

Gamberi Napoletana

Insalata Arugula

Crab Bruschetta

Cozze e Vongole Posillipo

Insalata Greek

Mozzarella and Eggplant Neapolitan

Bruschetta

2nd Course, choose 1

Barramundi Caprese

Penne Mare e Monte

Vitello o Pollo Val D'Aosta

Shrimp and Asparagus Risotto

Salmon Con Spinaci

Tortellini alla Romana

Fettuccini Con Vegetali (add chicken, sausage or shrimp)

Eggplant Rollitini -thinly sliced pan fried eggplant rolled with ricotta, pesto and spinach topped with fresh mozzarella, baked, served over angel hair with marinara

Spaghetti al Ragù

Penne Vesuviana (add chicken, sausage or shrimp)

Linguine alla Vongole

3rd Course, choose 1

Chocolate Mousse

Tiramisu

Zabaglione