



**Restaurant Week 2023 Dinner Menu**

**3 courses for \$39.95**

**4 courses for \$45.00 (ask your server for details)**

**Wednesday 1/2 price bottles of wine**

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

**See menu for full descriptions**

**Items with \* are special additions for Restaurant Week**

**1<sup>st</sup> course, choose 1**

Crab Bruschetta

Bruschetta

Gamberi Napoletana

Arugula salad

Fried green tomatoes

Spinaci salad

Greek Salad

Buratta

\*Mussels in a saffron cream sauce

Mozzarella & Eggplant Napoleon

Caesar Salad

**2<sup>nd</sup> course, choose 1**

Penne Vesuviana (+chicken, calamari, sausage or shrimp, upon request)

Veal or Chicken Piccata over angel hair or sauteed spinach

Tortellini alla Romana

Penne alla Vodka

Fettuccine Con Vegetali (+chicken, sausage, calamari or shrimp, upon request)

Farfalle alla Boscaiola (+chicken, shrimp, sausage or calamari, upon request)

Tortellini Giardino  
(+chicken, sausage, calamari or shrimp, upon request)

Penne Mare E Monte

Spaghetti al Ragù

**3<sup>rd</sup> Course, choose 1**

Zabaglione

Limoncello Sorbet

Barramundi Caprese

Farfalle di Cremona

Salmon Con Spinaci

\*Shrimp and Asparagus Risotto

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

\*Wild Boar Ragù over fettuccine with Grande ricotta

\*Sacchetti

A purse shaped pasta with pears in a gorgonzola cream sauce

\*Gamberi Fra Diavola

Shrimp with linguine in a spicy marinara sauce

Veal or Chicken D' Aosta over angel hair or sauteed spinach

Chocolate Mousse

Tiramisu