



Restaurant Week 2019, 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	Bruschetta
Insalata Arugula	Antipasto della Casa
Crab Bruschetta	Arancini with marinara and fresh basil
Mussels in a saffron cream sauce with crispy pancetta	Insalata Caesar
Insalata Greek	Baked Brie
Mozzarella and Eggplant Neapolitan	Insalata della casa

2nd Course, choose 1

Barramundi Caprese	Eggplant Rollitini -thinly sliced pan fried eggplant rolled with ricotta, pesto and spinach topped with fresh mozzarella, baked, served over angel hair with marinara
Penne Mare e Monte	
Vitello o Pollo Picatta	Spaghetti al Ragù
Shrimp and Asparagus Risotto	Penne Vesuviana (+chicken, sausage or shrimp)
Salmon Con Spinaci	Linguine alla Vongole
Tortellini alla Romana	Farfalle alla Bosciola(+chicken, shrimp, sausage)
Fettuccine Con Vegetali (+ chicken, sausage or shrimp)	Farfalle di Cremona

3rd Course, choose 1

Chocolate Mousse
Tiramisu
Zabaglione
Dark chocolate & pistachio cannoli