



**Restaurant Week 2025 Dinner Menu**

**3 courses for \$44.95**

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

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

**See the menu for full descriptions**

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

**Crab Bruschetta**

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**Gamberi Napoletana**

**Arugula salad**

**\*Grilled Octopus over creamy polenta with a lemon caper sauce**

**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 Ragu**

**Barramundi Caprese**

**3rd Course, choose 1**

**Zabaglione**

**Chocolate Mousse**

**Tiramisù**

**Limoncello Sorbet**

**\*Dark chocolate dipped cannoli with pistachio cream**

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

**Spinaci salad**

**Greek Salad**

**Buratta**

**\*Mussels in a saffron cream sauce with pancetta**

**Mozzarella & Eggplant Napoleon**

**Caesar Salad**

**\*Caprese Risotto (+chicken or shrimp, upon request)**

**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 Ragu over pappardelle 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**