



**Restaurant Week 2023 Lunch Menu**

**2 courses for \$19.95**

**add a dessert listed below 3 courses for \$24.95**

**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 (2 pieces)

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Gamberi Napoletana (2 pieces)

Small Arugula salad

Fried green tomatoes (2 pieces)

Small Spinaci salad

Small Greek Salad

Buratta

\*Mussels in a saffron cream sauce

Mozzarella & Eggplant Napoleon

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

Tony's Favorite  
with potatoes or pasta salad

Insalata Greek (+chicken, shrimp, flank steak or  
calamari, upon request)

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

Insalata Caesar (+chicken, shrimp, flank steak or  
calamari, upon request)

Steak and Cheese with potatoes or pasta salad

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

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 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

**You may substitute a dessert in place of 1st course, Zabaglione, Chocolate Mousse, Tiramisu or Limoncello Sorbet or  
add one for \$5**