



Restaurant Week 2025 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

1st course, choose 1

Crab Bruschetta (2 pieces)

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Gamberi Napoletana (2 pieces)

Small Arugula salad

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

2nd 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)

Caprese Risotto (+chicken, shrimp, sausage or calamari, upon request)

Small Spinaci salad

Small Greek Salad

Buratta

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

Mozzarella & Eggplant Napoleon

**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 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

You may substitute a dessert in place of 1st course, Zabaglione, Chocolate Mousse, Tiramisu, Limoncello Sorbet

***Dark chocolate dipped cannoli with pistachio cream or add one for \$5**