



— CENTER CITY DISTRICT —
**RESTAURANT
WEEK**

LUNCH MENU \$20

RW2026 SPECIALTY COCKTAILS

BOULEVARDIER

KNOB CREEK WHISKEY, CAMPARI,
VERMOUTH \$14.5

BLACKBERRY MARGARITA

HORNITOS TEQUILA, LIME JUICE,
HOMEMADE BLACKBERRY SYRUP \$14

**FIRST
COURSE**

(choice of one)

MOZZARELLA TASTING

Bufalo, Burrata, sliced tomato,
pesto accent (contains pinenuts)

POMA BRUSCHETTA

Ricotta, Fig Jam, Pomegranate
Seeds, Walnuts, Honey

SALUMI MISTI

*Tasting of Prosciutto di parma,
Salami & Bresaola*

TRICOLORE SALAD

*Starter salad of baby arugula, radicchio,
Belgium endive, cherry tomato, house
vinaigrette (vegan option)*

**SECOND
COURSE**

(choice of one)

MARGHERITA PIZZA

Tomato, mozzarella, basil

*CHOICE OF 1 TOPPING:

Anchovie - Artichoke - Bacon - Olive -
Broccoli - Mushroom - Spicy Salami -
Onion - Roasted Pepper - Sausage
Spinach - Zucchini

**APPLE SPINACH &
WALNUT SALAD**

Baby spinach with candied walnuts,
Fiji apple, dried cranberries, gorgonzola
Crumbles, bacon, raspberry vinaigrette.
Topped with grilled chicken.

ROSSA

Tomato, Oregano, Parsley, Spicy Oil
(vegan option)

MELOGRANO e PERA SALAD

Mixed Greens with Pomegranate Seeds,
Candied Walnuts, Pears, Parmigian
Shavings, Creamy Champagne
Mustard Vinaigrette.
Topped with grilled chicken.

RAVIOLI DI CASA

Ravioli filled with ricotta, parmigiano
& spinach accent. Served in a
house marinara with parmigiano
& basil

ROASTED CAPRESE

Chilled Roasted Plum Tomatoes,
Roasted Peppers, Sliced Vine Ripe
Tomatoes, Imported "Buffalo"
Mozzarella, Crispy Leeks, Basil,
Olive Oil & Balsamic Glaze

POLLO PANINO

Chicken cutlet, tomato, greens, mayo
and pressed on panino grill. Served
with side of mix green salad, lemon
vinaigrette

**THIRD
COURSE**

(choice of one)

GELATO

ONE SCOOP

FLAVORS (CHOOSE ONE)

CIOCCOLATO - STRACCIATELLA - BACIO - PISTACCHIO - DESIRE

SORBETTO

ONE SCOOP

FLAVORS (CHOOSE ONE)

LIMONE - PESCA MANGO - FRUTTI DI BOSCO

CCD Restaurant Week prix-fixe menus are one per person and cannot be shared