

# RESTAURANT WEEK

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**\$45.00 PER PERSON. TAX & GRATUITY NOT INCLUDED.**

## —/ ANTIPASTI /—

—/ choose one /—

### **Burrata**

Tomatoes, basil, olive oil. Served with chilled roasted peppers. Balsamic glaze.

### **Involtini di Melanzane**

Thinly sliced eggplant rolled and layered with broccoli rabe, mozzarella and ricotta cheese, baked in a fresh tomato sauce.

### **Suppli**

Arborio rice balls filled with fontina cheese. Served with a side of marinara.

### **Caesar Salad**

Cleopatra's favorite since 42 B.C. House dressing with croutons. (Add Anchovies + \$3)

### **Zuppa**

Cup of whatever soup we just made!

## —/ HOMEMADE PASTA /—

—/ choose one /—

### **Mushroom Ravioli**

Freshly made, filled with portobello mushrooms. Served in a sage, butter garlic sauce.

### **Paccheri Shrimp Fra Diavolo**

Fiery Marinara

### **Gnocchi Blush**

Housemade gnocchi served in our blush sauce with a drizzle pesto oil (no nuts)

### **Fettuccine Bolognese**

All beef bolognese recipe

## —/ ENTRÉES /—

—/ choose one /—

### **Branzino**

Mediterranean white fish. Filleted, pan seared, served in a salmoriglio marinade.

### **Chicken Parmigiana**

Breaded cutlet covered in marinara and mozzarella.

### **Chicken Piccata**

Tender cutlet sautéed w lemon, butter, capers.

### **Pork Osso Buco**

Fall off the bone pork shank served in a sumptuous country sauce.

### **Involtini di Melanzane**

Thinly sliced eggplant rolled and layered with broccoli rabe, mozzarella and ricotta cheese, baked in a fresh tomato sauce.