



## Winter Restaurant Week 2022

January 18 – 23<sup>rd</sup>

Three Course Dinner \$40

### ANTIPASTI – APPETIZERS

#### Soup of the Day

#### Classic Caesar Salad

Romaine lettuce, parmesan cheese,  
focaccia croutons (vg)

#### Polpettine di Carne

meatballs, ricotta cheese, tomato sauce

#### Arancini

Classic Sicilian saffron risotto balls,  
meat ragu, mozzarella, peas

#### Calamari Fritti

Crispy calamari, lemon, tomato sauce,  
roasted garlic aioli

#### Caprese Salad

Heirloom tomatoes, burrata cheese, fresh  
basil, EVOO (vg, gf)

#### Tartare di Tuna\* +\$5

Ahi Tuna tartar, fried capers, sesame seeds,  
olives, shallots, house chips (gf)

### PORTATA PRINCIPALE – ENTRÉE

#### Tagliatelle Bolognese\*\*

beef, veal, pork ragu, parmesan

#### Rigatoni Carbonara

egg yolk, pecorino, guanciale, black pepper

#### \*\*Orecchiette Salsiccia

pepperoncino, sweet sausage, broccoli,  
pecorino cheese

#### Spaghetti Pomodoro

(Choice of with or w/o meatball)

tomato sauce, garlic, fresh basil (vg)

#### Linguini Frutti di Mare +\$5

Linguini, clams, mussels,  
calamari, shrimp

#### Filletto di Branzino

Mediterranean Sea bass, fennel, spinach,  
olives

#### Chicken Piccata / Marsala

(Lemon Capers or Mushrooms Marsala Sauce)

Chicken breast, sautéed spinach  
& Spaghetti

#### Salmone

Norwegian salmon, cauliflower puree,  
spinach, crispy polenta, raisins, slivered  
almonds (gf)

#### Veal Scaloppini Add: +\$10

(Lemon Capers or Mushrooms Marsala Sauce)  
Pan seared veal scaloppini served with  
sautéed spinach, & spaghetti

#### Osso Bucco Add: +\$10

Braised veal shank in a red wine sauce  
served with saffron risotto

### DESSERT

**Tiramisu:** Marsala, lady fingers, espresso, mascarpone

**Chocolate Mousse:** Chocolate mousse, whipped cream

**Sicilian Cannoli:** Mini shells, 100% sheep ricotta, pistachio, candy orange peel

**Gelato Duo:** Vanilla & Chocolate