



RESTAURANT WEEK MENU
THREE COURSES | \$35 PER PERSON

PRIMI PIATTI

PASTA E FAGIOLI

ditalini, white cannellini beans, plum tomato

INSALATA DI CAESAR

romaine, housemade caesar dressing, shaved parmesan

BRUSCHETTA CON BURRATA E PROSCIUTTO

crostini, burrata spread, prosciutto, fig glaze

TORTINO DI MELANZANE

breaded & fried eggplant, mozzarella, plum tomato, basil

SECONDI PIATTI

SPAGHETTI ALLA BOLOGNESE

black angus ground beef, vegetables, plum tomato

RISOTTO AI FUNGHI

arborio rice, wild mushroom, light cream

LINGUINE AI GAMBERI ALLA FRA DIAVOLO

jumbo shrimp, plum tomato, white wine, calabrese chile

POLLO ALLA CALABRESE

chicken breasts, wild mushrooms, black olives, white wine, calabrese chile, plum tomato served with daily vegetable

BISTECCA ALLA MILANESE

Beef cutlet breaded & fried served with arugula
white balsamic salad

DOLCE

housemade dessert selection