

Restaurant Week Menu

\$35.22

First Course

Choice of one

Prosciutto e Burrata

Soft Mozzarella topped with Prosciutto di Parma

Caesar Salad

The classic Caesar salad

Insalata Mista

Mixed fresh greens with homemade balsamic dressing

Zuppa del Giorno

Homemade soup of the day

Second Course

Choice of one

Ravioli di Manzo al Burro e Salvia

Homemade beef ravioli in a butter and sage sauce

Fettucine Pappalina

Homemade fettuccine with prosciutto, shallots
and fresh basil in a tomato cream sauce

Petto di Pollo Siciliana

Sautéed chicken breast with eggplant, mozzarella cheese
finished in a light brown sauce

Vitello ai Funghi Misti

Veal with mixed mushrooms in a veal stock

Salmone ai Peperoni

Sautéed filet of salmon with red and yellow bell
peppers in a white wine beurre blanc sauce

Dessert

Choice of one

Tiramisu

Lady fingers soaked in espresso and Marsala wine layered with
mascarpone cheese and shaved chocolate

Strawberry Grand Marnier Cake

Homemade sponge cake soaked in Grand Marnier and
layered with fresh strawberries