



*Restaurant Week • January 2018*

# APPETIZERS

## *Burrata Fresca*

Roasted Garlic • Red Peppers • House Bread

## *Cozze al Vino*

Mussels • Diced Tomatoes • White Wine

# MAIN COURSE

## *Timballo di Fiti*

Ricotta • Housemade Mozzarella • Pecorino •  
Housemade Pomodoro Sauce

## *Rigatoni alla Bolognese*

Housemade Bolognese Sauce • Pecorino

## *Spaghetti & Meatballs*

Housemade Pomodoro Sauce • Parmigiano

## *Classic Caesar*

Classic Caesar Salad • Grilled Chicken Breast

\*\*\*Consuming raw or undercooked meats, poultry, shrimp, oysters, crab, fish or clams may increase your risk of food borne illness\*\*\*



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