



RESTAURANT WEEK
August 15th –21st 2016
LUNCH MENU

\$22 per person Excluding beverage, tax and gratuity

FIRST COURSE

(choice of one)

ZUPPA

Chilled gazpacho soup

INSALATA DI INDIVIA BELGA

Belgium endive, arugula, walnuts, pear, gorgonzola dolci

SECOND COURSE

(choice of one)

GNOCCHI DI SPINACI

House made spinach potato dumplings, gorgonzola cream sauce, caramelized walnuts

LASAGNA CLASSICA

Home made classic meat lasagna, fresh tomato sauce, mozzarella, parmigiano reggiano

MELANZANE ALLA PARMIGIANA

Eggplant, tomato sauce, basil, mozzarella, baked in our pizza oven

FILETTO DI BACCALA IN PADELLA

Pan seared Baccala fillet, sautéed spinach, roasted fingerling potatoes, livornese sauce

BATTUTA DI POLLO

Pounded and grilled chicken breast topped with mixed green salad

DESSERT

(Choice of one)

TORTINO AL CIOCCOLATO

Warm chocolate cake baked to order, Vanilla gelato

PANNA COTTA

Cream flan/caramelized Cherry and almonds



RESTAURANT WEEK

August 15th –21st 2016

DINNER MENU

\$35 per person Excluding beverage, tax and gratuity

FIRST COURSE

(choice of one)

ZUPPA

Chilled gazpacho soup

EGGPLANT NAPOLEON

Layers of crispy eggplant, Italian caponata ragu, wild oregano and lemon parsley emulsion

SECOND COURSE

(choice of one)

RAVIOLI DELLA NONNA

Home made ravioli filled with pumpkin and amaretti, butter sage sauce

LASAGNA CLASSICA

Home made classic meat lasagna, fresh tomato sauce, mozzarella, parmigiano reggiano

TRANCIO DI SALMONE ALLA GRIGLIA

Roasted Atlantic Salmon in Hazelnut crust, green beans, red beets, cherry tomatoes, balsamic glaze

POLLO ARROSTO

Roasted chicken breast stuffed with provolone cheese, spinach
fingerling roasted potatoes, sauteed vegetables, lemon capers sauce

DESSERT

(Choice of one)

TIRAMISU CLASSICO

Traditional lady fingers, espresso, mascarpone cheese cream

TORTA

Homemade Italian cheesecake with wild berries sauce