



**Restaurant Week
September 9-13, September 16-20**

Classic Caesar Salad

Crisp romaine hearts, heirloom tomatoes, shaved Italian cheese blend, focaccia croutons

"The Meatball"

House blend 10-ounce meatball parmesan al forno, served with house-made marinara, basil pesto, and parmesan cream

Zuppa del Giorno

Chef's inspiration of the moment

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Seafood Cacciatore Manicotti

Cheese filled manicotti, sauté of shrimp, scallops, crab, and mussels, red sauce, baked Italian cheese

Chicken Parmigiano

Herb-breaded and pan-fried, topped with a blistered tomato coulis, Italian cheese sauce, served atop bucatini pasta, asparagus

Short Rib Stroganoff

Slow-braised beef short rib, creamy butter fried gnocchi, wild mushrooms, sour cream dollop

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Tiramisu

Rum-espresso soaked lady fingers, classic mascarpone cream, cocoa dusting

Italian Ice Cream Sandwich

Vanilla bean ice cream and fig jam between two pizzelles

\$30/per person