



## HARRISBURG RESTAURANT WEEK

### FIRST

**\* GOLDEN BEET**

*golden beets, Tuscan kale, pistachio pesto, golden raisins, pancetta tossed with goat cheese dressing & honey white balsamic*

**\* AVOCADO**

*spring mix, red onions, red peppers, pine nuts & citrus vinaigrette*

**\* GREEK BRUSSELS**

*shaved brussels sprouts, plum tomato, olives, roasted corn, cucumbers, walnuts, feta with cucumber vinaigrette*

**VEAL, BEEF & RICOTTA MEATBALLS OR CHICKEN MEATBALLS**

*crushed tomatoes with parmesan*

**BUFFALO CHICKEN MEATBALLS**

*buffalo sauce, blue cheese & celery*

**\* SAUTÉED OCTOPUS**

*fingerling potatoes & salsa verde*

### SECOND

**EGGPLANT PARMESAN**

*burrata, parmesan & vodka sauce*

**\* SPAGHETTI SQUASH**

*shaved carrots, zucchini, fresh aromatic herbs, crushed tomatoes, pecorino*

**\* SWORDFISH SPIEDINI + \$3**

*red & yellow peppers, zucchini, served over cannellini beans & arugula*

**BUCATINI**

*crushed tomatoes, diced pancetta, chili flakes, pecorino & olive oil*

**CRAB RAVIOLI**

*crab, ricotta & cilantro filled, creamy white crab sauce with red bell peppers & red onion*

**RIGATONI**

*rigatoni with pork sauce & burrata cheese*

**ZITI WITH SALMON**

*vodka sauce & parmesan*

**MARGHERITA PIZZA**

*crushed tomatoes, mozzarella & basil*

### THIRD

**\* AFFOGATO**

*espresso over vanilla bean ice cream*

**TIRAMISU**

*hand-crafted recipe with apricot brandy and La Colombe espresso*

**CHOCOLATE GANACHE CHEESECAKE**

*New York style cheesecake topped with a layer of ganache, sits on a chocolate sponge cake*

## 3 COURSES FOR \$28 PER PERSON

**\* DENOTES GLUTEN FREE ITEMS**