

# *Café Troia*

## *Restaurant Week Lunch \$15.18*

**ANTIPASTO:** Please select one of the following:

**Zuppa del Giorno:** Soup of the Day

**House Salad** ~ Mixed greens with carrots, red onion, almond slivers, raisins & apple slices with our homemade raspberry vinaigrette.

**ENTRÉE:** Please select one of the following:

**Penne alla Vodka** ~ Pasta with a spicy tomato sauce that is simmered with a touch of cream and a dash of vodka.

**Orecchiette con Salsiccie e Peperoni** ~ Italian sausage and peppers cooked with red wine, tomatoes and herbs then tossed with pasta.

**Salmon** ~ Baked and finished with a creamy dill sauce and roasted potatoes.

**Risi Pisi** ~ Arborio rice simmered slowly with baby peas and parmigiano.

**FINALE:** Please select one of the following:

**Mini Cannolo**

**Mini Tiramisu**

## *Restaurant Week Dinner \$35.18*

**ANTIPASTO:** Please select one of the following

**Zuppa del Giorno** ~ Soup of the Day

**Salad** ~ Grilled Caesar Salad with shaved parmigiano, our Caesar dressing and croutons.

**ENTRÉE:** Please select one of the following:

**Pesto a Patrizio** ~ Almonds, pistacchio and pine-nuts ground with olive oil and mint then tossed with spaghetti and a sprinkle of parmigiano.

**Cassoulet** ~ A hearty stew of duck, sausage, white beans, spinach, chopped prosciutto, wine and herbs.

**Branzino A'Rosto** ~ Filet of Branzino roasted in parchment paper with garlic, parsley, lemon and evoo. Accompanied by roasted potatoes.

**Maiale** ~ Center cut pork loin roasted with vegetables, herbs and apples. Sided with roasted potatoes.

**FINALE:** Please select one of the following:

**Tiramisu** ~ Our traditional house-made lady fingers soaked in espresso and rum, then layered with a mascarpone cream.

**Cannolo** ~ A crisp cone filled with a creamy ricotta filling.

*Check our amazing wine list to compliment your meal.*