



RESTAURANT WEEK MENU

3 COURSE DINNER FOR \$35.17

PRIMI PIATTO-ANTIPASTI (choose one)

STUFFED POMODORI – *beefsteak tomatoes, eggplant, garlic, scallions, olives*

TORTELINI SALAD – *homemade cheese tortellini, red onions, Gaeta olives, cherry tomatoes, grated asiago cheese, arugula, vinaigrette dressing*

SACCHETTO di MOZZARELLA – *sliced zucchini wrapped around fresh mozzarella, panko parmigiana breading, roasted red pepper and Parmigiana Reggiano pesto*

GRILLED CALAMARI – *fresh grilled calamari, capers, Gaeta olives, lemon, sea salt, extra virgin olive oil*

SECONDO PIATTO-ENTREES (choose one)

GRANCHIO DELLA ASPIAGGIA – *local jumbo lump crab meat, fresh spicy chili peppers, cherry tomatoes, garlic, pancetta, spaghetti, topped with toasted bread crumbs*

SOFT SHELL SANDWICH – *soft shell crab, Moretti beer batter, Bibb lettuce, beefsteak tomato, Old Bay pepper mustard on brioche bread, served with a side of vegetables of the day*

RAVIOLI di ASPARAGI – *homemade ravioli filled with asparagus & mascarpone cheese, cherry tomatoes, fresh asparagus with a white wine sauce*

PORK CHOPS con PEPERONI di ACETO – *grilled pork chop, grilled yellow & red pepper, caramelized onions, white wine & vinegar sauce, side of spaghetti*

TERZO PIATTO-DOLCI (choose one)

HOMEMADE GELATO – *2 scoops of any of our homemade gelatos*

CASSATA SEMIFFREDDO – *traditional Sicilian Semifreddo: zabaione with a heart of chocolate gelato & candied fruit drizzled with Luxardo cherry syrup*

BREAD PUDDING – *A homemade rustic bread pudding with raisins and topped with a spiced rum zabaione sauce*