



## **RESTAURANT WEEK MENU**

### **3 COURSE DINNER FOR \$35.18**

#### **PRIMO PIATTO-ANTIPASTI** *(choose one)*

**ARANCINI** - *breaded Arborio rice, mozzarella, meat ragu*

**POLPETTA FRITTELLA** – *baked pasta, fresh mozzarella, tomato sauce, meatball*

**TORTELLINI BRODO** - *cheese tortellini, chicken, carrots, onions, celery*

**FRIED CALAMARI** - *fried calamari, capers, tomato sauce, lemon*

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#### **SECONDO PIATTO-ENTREES** *(choose one)*

**BRACIOLA** - *slow cooked sirloin, cherry tomato marinara, raisins, polenta*

**MANZO RAGU** - *beef ragu, homemade egg pappardelle pasta*

**BACCALA AL ROSATO** – *salted cod, Gaeta olives, white onions, capers, lite marinara sauce, spaghetti*

**RAVIOLI di CINGHIALE** – *ravioli filled with wild boar ragu & cheese, green peas rose sauce*

**POLLO INVOLTINI** – *chicken rolled with pancetta, chives, spinach sauce*

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#### **TERZO PIATTO-DOLCI** *(choose one)*

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

**CHOCOLATE DUO MOUSSE** – *white & dark chocolate mousse, candied cherries, sponge cake*

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