



Restaurant Week August 2024

August 10-24

Special Prix Fixe Menu \$55.00PP

1st Course

Complimentary Glass of Sparkling Wine, House White or House Red Wine

2nd Course

Antipasti Choose one:

Bruschetta

Toasted Focaccia Topped with Tomato, Basil, Garlic and Olive oil

Polpette alla Napoletana

Meatballs made with Beef, Pork, Marinara Sauce

Gamberi al Limone

Floured and Sautéed Shrimp, Lemon Cream, Garlic and Fresh Herbs

Pasta e Fagioli

Thick Pasta and Bean Soup, Carrots, Fresh Herbs

Caprese

Heirloom Tomato Slices, Fresh Mozzarella, Basil

Misto

Spring Greens, Goat Cheese "Truffle", Cucumber, Radish Celery, Roasted Tomato, Prosciutto

Caesar

Crisp Romaine Lettuce, Croutons

3rd Course

Gran Piastre

Ravioli di Aragosta

Lobster Filled Ravioli, Tomato Basil Cream Sauce, Maine Lobster Meat

Carbonara

Spaghetti Pasta, Guanciale, Grana Padano Cheese, Eggs, Topped with Fried Egg

Rigatoni con Polpette e Salsiccia

House crafted Meatballs, Italian Sausage, Rigatoni Pasta Marinara

Mare e Monte

Grilled 8oz All Natural New York Strip Steak, 4 Grilled Shrimp, Fettuccine Alfredo, Sautéed Vegetables

Linguine Mare Chiaro

Pasta, Scallops, Shrimp, Lobster, Mussels, Calamari, Clams, Spicy Tomato, Wine

Vitello alla Parmigiana

Floured, Sautéed Veal Scallopini, Topped with Fresh Mozzarella, Tomato Sauce, Sautéed Spinach and Potatoes

Agnello Scottadito

Parsley and Garlic Brined Australian Lamb

Chops, Gorgonzola Gnocchi, Toasted Garlic Vegetables, Texas "Pesto"

Costolette Brasate

Braised Boneless Short Ribs, Tomato and Red Wine Ragu, Pappardelle Pasta

Fresh Fish

Pan Seared Black Cod Fillet, Shrimp and Asparagus Risotto, Lemon Caper Cream

Ravioli di Verdure

Spinach Cheese, Ravioli, Tomato Basil Cream, Squash, mushrooms, Carrots, Spinach

4th Course

Dessert Choice

Chocolate Lava Torta W/ Vanilla Gelato, Spumoni, Crème Brûlée, Tiramisu, Lemon Sorbetto, Tiramisu, Cannoli