

-RESTAURANT WEEK LUNCH MENU-

FIRST COURSE

House Salad

Mixed greens, carrots, tomatoes, croutons, pepperoncini peppers, balsamic vinaigrette

Caesar Salad

Crisp Romaine lettuce, garlic croutons, Grana Padano cheese, Caesar dressing

SECOND COURSE

Chicken Parm 2.0

Thin hand-breaded chicken cutlet, topped with marinara sauce and melted mozzarella cheese. Side spaghetti.

Neto's Pasta

Fettuccine pasta with shrimp, asparagus, sun-dried tomatoes, and a white wine cream sauce, served with a fried artichoke heart atop.

Tuscan Gnocchi

Sautéed Spinach, mushrooms, sun-dried tomatoes, garlic in a white wine cream sauce

Penne Primavera

Medley vegetables sautéed with garlic with a touch of cream.

Gourmet Pizza

Grilled chicken, spinach, garlic, alfredo sauce and cherry tomatoes.

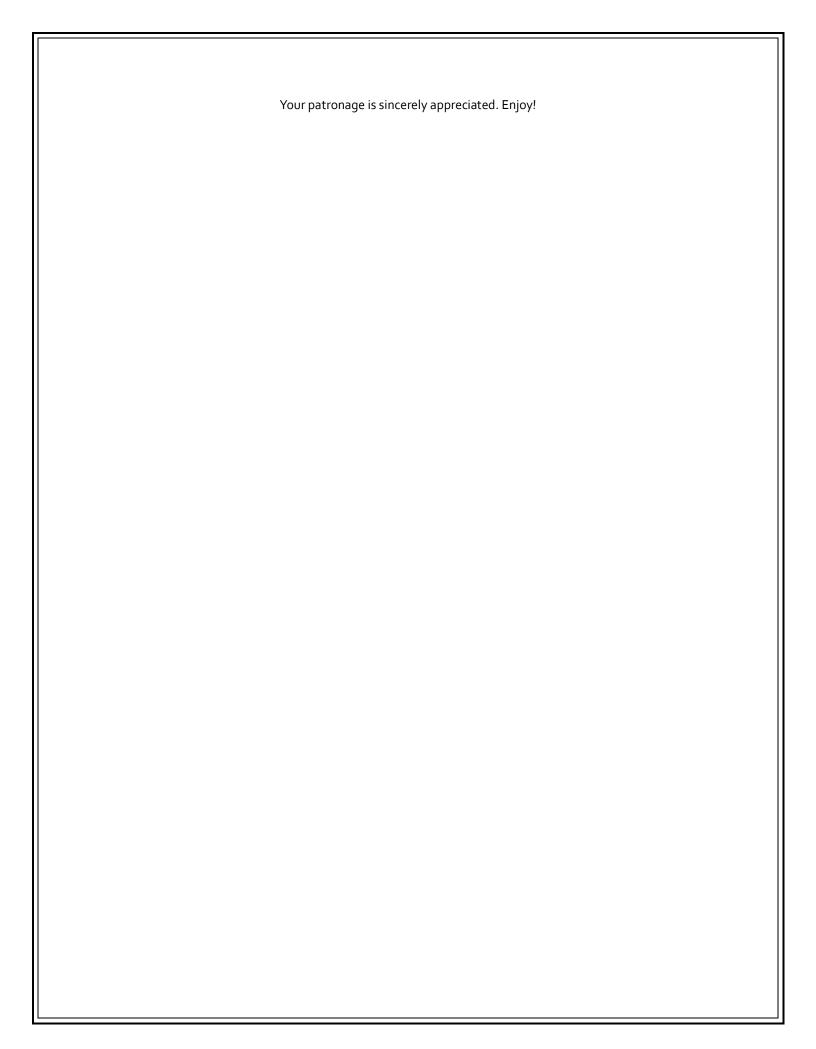
THIRD COURSE

Mini Cannoli

House-made Tiramisu

\$20.00 three course lunch option includes a soft drink.

Chef Ernesto Gonzalez





-RESTAURANT WEEK DINNER MENU-

FIRST COURSE

Cesar Salad

Crisp romaine lettuce, homemade garlic croutons, shaved grana panada cheese, Cesar dressing.

Wedge Salad

Iceberg lettuce, bacon, tomatoes, onions, blue cheese dressing

Burrata Crostini

Crostini, burrata, roasted cherry tomatoes, balsamic reduction.

Mussels Fra diavolo

Steamed in garlic, basil and spicy marinara.

Second Course

Tuscan Chicken.35

Pan seared chicken breast, garlic, spinach, mushroom, sundried tomato, cream sauce, served with a side spaghetti.

Lasagna Pinwheels.35

Slow-cooked Bolognese, ricotta, mozzarella, and parmesan cheese.

Homemade Beef Ravioli.35

Braised beef and ricotta cheese raviolis butter sage wine sauce.

Halibut All Aqua pazza.45

Pan seared halibut with garlic, tomatoes, kalamata olives, onions, capers, marinara sauce, served with angel hair.

Braised short ribs.45

Served with roasted garlic mashed potatoes.

THIRD COURSE

CANOLI

FRUIT DESSERT