

RESTAURANT WEEK LUNCH MENU

2025

FIRST COURSE

CAESAR SALAD

*Romain lettuce, Parmesan cheese,
croutons*

SOUP OF THE DAY

SECOND COURSE

LASAGNA

*Layers of our Bolognese sauce, pasta,
mozzarella cheese, ricotta cheese and
marinara sauce*

CHICKEN PICCATA

*Thin sliced chicken breast cooked with
capers in a lemon white wine sauce,
serve in a bed of spaghetti al limone*

PENNE ARRABBIATA

*Penne pasta, fresh tomato, basil,
garlic, and spicy marinara sauce.*

GAMBERETTI ALL' AGLIO

*Shrimp cooked in garlic sauce with
Italian spices and Parmesan cheese on
a bed of orecchiette pasta*

THIRD COURSE

TIRAMISU

*Coffe-soaked ladyfingers, mascarpone
cheese, cocoa powder and a hint of
vanilla*

CANNOLI

*Fried Italian pastry dough, filled with
sweet ricotta cheese, and chocolate
chips*

RESTAURANT WEEK DINNER MENU

2025

FIRST COURSE

ARUGULA & PROSCIUTTO

Arugula, creamy burrata, prosciutto, fresh grated Parmesan cheese tossed in light dressing of extra virgin olive oil and fresh squeezed lemon juice.

FRIED CALAMARI

Crispy fried squid served with lemon and marinara sauce

SECOND COURSE

VEAL MARSALA

Tender veal cutlets sautéed with mushrooms and simmered in a velvety Marsala wine sauce.

** Served with a side of garlic butter spaghetti **

RIGATONI ALLA GRICIA

Guanciale, olive oil, red pepper flakes, Pecorino Romano

TUSCAN SALMON

Grilled salmon, sun dried tomatoes, spinach topped with parmesan creamy sauce

BEEF OSSO BUCCO

Beef shank slowly cooked in a mixture of white wine, broth, onion, carrots, celery, and herbs served on a bed of creamy risotto

THIRD COURSE

TIRAMISU

Coffe-soaked ladyfingers, mascarpone cheese, cocoa powder and a hint of vanilla

CANNOLI

Fried Italian pastry dough, filled with sweet ricotta cheese, and chocolate chips