

# LUNCH RESTAURANT WEEK

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## APPETIZERS

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Please Select One of the Following

**Soup Of The Day**

Ask your server for our weekly soup special

**Insalata Della Casa**

Mixed Field Greens, Fresh Tomatoes, Red Onions & Toasted Almonds

**Bruschetta Al Pomodoro**

Grilled Ciabatta Bread Topped With Plum Tomatoes, Fresh Mozzarella & Basil

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## ENTREES

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Please Select One of the Following

**Rigatoni Alla Norma**

Rigatoni Tossed In A Light Tomato Basil- Sauce With Eggplant & Aged Ricotta Salata

**Oriecchiette Rustiche**

Oriecchiette With Fennel Sausage, Broccoli Rabe, Sun-Dried Tomatoes, Olive Oil & Garlic

**Farfalle Deliziose**

Bow-Ties In A Cream Sauce With Prosciutto, Wild Mushrooms, Sun Dried Tomatoes & Walnuts

**Cotoletta Con Cesarina**

Pan Fried Parmigiano & Bread Encrusted Breast Of Free Range Chicken Topped With Caesar Salad

**Marsala Di Maiale**

Pan Roasted Medallions Of Pork Loin With Sicilian Marsala Wine & Wild Mushrooms  
Over Olive Oil Mashed Potatoes & Sauteed Broccoli Rabe

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## DESSERTS

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Please Select One of the Following

**Cannoli Siciliani**

Traditional Sicilian Cannoli With Fresh Ricotta, Chocolate Chips & Pistachio From Bronte

**Sorbetto**

Imported Sorbet Of The Day

**Friday & Saturday 12 to 2:30**  
**NO SUBSTITUTIONS**

# DINNER RESTAURANT WEEK

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## ANTIPASTI

Please Select One of the Following

### **Zuppa Del Giorno**

Ask your server for our weekly soup special

### **Insalata Di Funghi**

Arugula, Roasted Wild Mushrooms & Shavings Of Parmigiano Reggiano Tossed With Extra Virgin Olive Oil

### **Mozzarella Con Prosciutto**

Fresh Whole Milk Mozzarella Paired With Smoked Prosciutto Drizzled With Extra Virgin Olive Oil

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## SECONDI

Please Select One of the Following

### **Gnocchetti Al Ragu Di Maiale**

Homemade Potato Gnocchi Tossed In A Savory Pork Ragu Finished With Parmigiano Reggiano

### **Rigatoni Alla Norma**

Rigatoni Tossed In A Fresh Tomato Basil Sauce With Eggplant & Aged Ricotta Salata

### **Ravioli Con Aragosta**

Fresh Ravioli Filled With Maine Lobster, Shrimp & Fresh Ricotta I A Light Cream Sauce With Fresh Scallions

### **Pollo Con Funghi Porcini**

Breast Of Free Range Chicken Roasted With Imported Porcini Mushrooms & Brandy Sauce  
Over Olive Oil Mashed Potatoes & Roasted Brussel Sprouts

### **Costata Di Manzo Ai Ferri**

8oz. Marinated & Grilled Black Angus Rib-Eye Steak  
Over Roasted Potatoes & Brussels Sprouts

### **Trota Piccata**

Fresh Filet Of Rainbow Trout With White Wine, Sicilian Capers, Red Onions & Fresh Lemon,  
Over Olive Oil Mashed Potatoes & Sauteed Green Beans

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## DOLCI

Please Select One of the Following

### **Zeppole**

Traditional Neapolitan Doughnuts Served With Chocolate & Nutella Dipping

### **Torta Con Pere**

Homemade Bosc Pear Cake Served With Imported Vanilla Gelato

### **Gelato**

Trio Of Vanilla, Coffee & Gianduja (Chocolate & Hazelnut) Gelato

**Tuesday - Sunday Except Saturday's  
NO SUBSTITUTIONS**