

Spring Restaurant Week

Join us March 20th-April 2nd

Lunch \$39.95 Monday-Friday

Dinner \$44.95 Monday-Friday & Sunday

\*menus subject to change\*

**Restaurant Week Dinner**

**\$44.95 - 3 Course Prix Fixe**

*Not Available Saturday*

**APPETIZER**

SOUP OF THE DAY

chef's daily selection

WHIPPED RICOTTA

sesame sourdough, honey, orange, thyme

BURRATA

eggplant agrodolce, pistachio pesto, grilled sesame bread

FRIED CALAMARI

pepperoncini, marinara

INDIVIDUAL CRUDO MISTO

two shrimp, two oysters, two clams

SHRIMP SCAMPI

calabrian chili, garlic butter, lemon

parsley, grilled sesame bread

ARTICHOKE ALLA GIUDIA

arugula, cured olive, parmigiano

CAESAR

whole leaf romaine, grana padano

garlic crostini, anchovy aioli

### TRI COLORE SALAD

arugula, radicchio, frisée, prosciutto, pear

red onion, piave cheese, roasted garlic vinaigrette

### POLPETTINE DELLA CASA

beef & pork or eggplant, tomato sauce, parmesan

### ENTREÉ

#### MOZZARELLA & BASIL PIZZA

harvest tomato sauce

#### RICOTTA GNOCCHI

cacio e pepe, black pepper, pecorino romano

#### SALMON RAVIOLI

trout roe, lemon butter, chives

#### TAGLIATELLE

bolognese, whipped ricotta

#### WOOD-FIRED EGGPLANT PARMESAN

fresh mozzarella, basil, breadcrumbs

#### COD

olive oil crushed potatoes, broccoli rabe, green olive relish

#### ATLANTIC SALMON

cucumber, dates, walnuts, tomatoes, lemon butter

#### CHICKEN MILANESE

arugula, fennel, parmesan, pine nuts

#### SHORT RIB SCARPETTA

polenta, broccoli rabe, pine nut gremolata

NY STRIP (+15 supplement)

garlic butter, parmesan fries, taleggio cream, salsa verde

**DESSERT**

CHOCOLATE FONDANT CAKE

whipped cream, chocolate sauce

NY CHEESECAKE

peach jam, amaretto cookie crumble

TIRAMISU

mascarpone, lady fingers, cocoa

**Lunch Menu**

CHOICE OF APPETIZER OR SALAD

&, PIZZA, PASTA, SANDWICH OR ENTREE & DESSERT FROM OUR ***REGULAR LUNCH MENU***

\*supplemental fees & some exclusions apply\*