



RESTAURANT WEEK
DINNER MENU

3 COURSES 35 / 50

FIRST COURSE

CAESAR SALAD

romaine lettuce, shaved parmigiano, croutons, caesar dressing

ARANCINI

rice balls stuffed with cheese & served over marinara sauce

MEATBALL PARMIGIANA

house-made meatballs served in marinara, topped with mozzarella cheese

SECOND COURSE (35)

PENNE SORRENTO

penne pasta baked in marinara sauce & fresh mozzarella

SEAFOOD FETTUCCHINE

shrimp & scallops served in a cherry tomato & white wine reduction

POLLO PARMIGIANA

*breaded chicken breast served in marinara sauce, topped with mozzarella cheese
& served with spaghetti*

SECOND COURSE (50)

LAMB CHOPS

frenched, bone-in lamb lollipops, served with broccoli rabe, balsamic glaze

RIBEYE

dry-aged ribeye steak served with french fries

THIRD COURSE

HOUSE-MADE DESSERTS

(choose one)

tiramisu — almond & amaretto cake — cannoli

