



**RESTAURANT WEEK**  
**DINNER MENU**

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*3 COURSES 35 / 55*

**FIRST COURSE**

**CAESAR SALAD**

*romaine lettuce, shaved parmigiano, croutons, caesar dressing*

**ARANCINI**

*rice balls stuffed with beef, cheese & served over marinara sauce*

**ARUGULA SALAD**

*arugula, shaved parmigiano, lemon & oil dressing*

**SECOND COURSE (35)**

**GNOCCHI SORRENTO**

*hand-rolled potato gnocchi baked in marinara sauce & fresh mozzarella*

**LINGUINI & CLAMS**

*house-made linguini pasta, served with clams in a white wine sauce*

**POLLO PARMIGIANA**

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

**SECOND COURSE (55)**

**LAMB CHOPS**

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

**FLOUNDER**

*fresh flounder served over sautéed spinach in a lemon cream sauce*

**THIRD COURSE**

**HOUSE-MADE DESSERTS**

*(choose one)*

*tiramisu — almond & amaretto cake — cannoli*