afe // /ezzanotte

-RESTAURANT WEEK LUNCH MENU



FIRST COURSE

TORTELLINI & MEATBALL SOUP cheese tortellini & meatballs in chicken broth

MIXED GREENS SALAD spring mix, cherry tomatoes, carrots, balsamic dressing

CAESAR SALAD romaine lettuce, croutons, shaved parmigiano, caesar dressing

SECOND COURSE

LINGUINI FUNGHI & SALSICCIA house- made linguini pasta, mushrooms, sausage, white wine sauce

MARGHERITA PIZZA tomato sauce, fresh mozzarella, basil

MEATBALL PANINO house-made meatballs, mozzarella cheese served with french fries

EXECUTIVE CHEF:

Sergio Pellegrino

consuming raw or undercooked meats such as poultry, eggs, shellfish, & seafood may increase risk of food borne illness] gratuity of 20% will be added to groups of 6 people or more