

City Restaurant Week Dinner Menu 2026

3 COURSES FOR \$35 / \$55

First Course

(choose one appetizer)

BEEF ARANCINO (4oz.)

stuffed rice ball with beef
and cheese
served in marinara

ZUCCHINI BLOSSOMS

two blossoms stuffed
with mozzarella
served with side
marinara

BROCCOLI RAPE

served with charred
bread & e.v.o.o.

Second Course 3/35

(choose one entree)

RIGATONI AL FORNO

rigatoni bolognese baked
in a blush sauce topped
with mozzarella

PENNE AL SALMONE

smoked salmon &
shallots, served
in a cream sauce

POLLO CAPRESE

cherry tomato and fresh
basil in a white wine
sauce & topped with
mozzarella
served with pasta

Second Course 3/55

(choose one entree)

SACCHETTINI PORCINI

porcini mushroom
stuffed pasta, served
with e.v.o.o drizzle and
parmigiano

FETTUCCINE AI GAMBERI

house made fettuccine in
a lemon cream sauce
with jumbo shrimp

COTOLETTA DI MAIALE ALLA BOLOGNESE

bone-in pork chop,
breaded and pan-seared
with aged prosciutto &
served in parmigiano
cream sauce

Third Course

(dessert)

CHEF'S SELECTION