

# RESTAURANT WEEK

February 25 – March 3, 2019

## LUNCH • \$15/person

(We're happy to offer this combination all year round.)

choose one item from Zuppe e Insalate  
&

choose one item from Tramezzino or Pasti Leggeri

ZUPPE e INSALATI: Soup & Salads

### Zuppa del Giorno

*chef's soup of the day*

### Italian Wedding Soup

*acini di pepe, meatballs, chicken, spinach*

### Beet Salad

*pistachios, feta cheese, arugula, balsamic vinaigrette*

### Caesar Salad

*chopped romaine, house caesar dressing, white anchovies, hand cut croutons, parmesan*

TRAMEZZINI: Sandwiches

*served with chips & pickle; substitute fries, vegetable or side salad for an additional \$2*

### Chicken Salad Wrap

*lettuce, tomato, provolone, cheddar wrap*

### Italian Hoagie

*prosciutto, provolone, balsamic onions, tomatoes*

### Cheesesteak

*choice of beef or chicken, sautéed onions, provolone, side of marinara*

**Chicken Caesar Wrap** *blackened grilled chicken, lettuce, tomato, caesar dressing*

PASTI LEGGERI: Light Fare

### Linguini

*housemade spinach linguini, grilled jumbo shrimp, lemon cream sauce*

### Spaghetti Bolognese

*housemade pork, beef & veal ragout*

### Blackened Chicken Alfredo

*spaghetti, house made alfredo sauce*

### Il Pollo di Marie

*grilled chicken breast, seasonal vegetables*

## DINNER • \$30/person

choose one item from Aperitivi, Piatti Principali & Dolci

\$20 supplement for paired wines

APERITIVI: Starters

### Zuppa del Giorno

*chef's soup of the day*

Sommelier's Selection

### Beet Salad

*pistachios, feta cheese, arugula, balsamic vinaigrette*

Cuvée Bianco, Castelfeder "Mont Mes" 2016

### Warm Octopus Salad

*braised octopus, Yukon gold potato, fresh lemon juice, Calabrian chili*

Vermentino, Masseria Borgo dei Trulli 2016

PIATTI PRINCIPALI: Main Dishes

### Calabrian Chicken

*fried chicken cutlets, roasted brussels sprouts, prosciutto, chili & white wine sauce*

Gavi di Gavi, Fontanafredda 2016

### Risotto

*blackened sea scallops, blue cheese & caramelized onion risotto*

Riesling, Argyle "Nuthouse" 2013

### Eggplant Parmesan

*spaghetti marinara*

Cerasuolo di Vittoria Classico, Santa Tresa 2015

DOLCI: Sweets

### Cheesecake

*creamy cheesecake with a graham cracker crust; choice of raspberry or chocolate sauce*

Muscat, Kourtaki NV

### Cannoli

*chocolate chip-mascarpone cream*

Sagrantino Passito, Signae "Semèle" 2012

### Rum Cake

*yellow cake with a rum glaze*

Lazzaroni Amaretto

No Substitutions Please

We are sensitive to all allergies & dietary restrictions, including gluten sensitivity, and will adjust preparations when possible.

Please let your server know how we may best accommodate your needs.

\*consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness