

# *Restaurant Week Menu*

Menu includes appetizer, main course, and dessert.

**\$30.10 PER PERSON**

drinks, tax and gratuity not included



## *Appetizer Choices*

### **Bocconcini allo Speck**

mozzarella wrapped in imported smoked Italian bacon, baked and served in terracotta dish

### **Crochette di Granchio**

golden jumbo lump crab cake with tartar sauce, served on bed of mesclun salad

### **Fig and Prosciutto Flatbread**

crusted flatbread with sweet and sour fig marmalade, Gorgonzola cheese and Prosciutto di Parma

### **Carpaccio di Bresaola**

air-cured beef drizzled with extra virgin olive oil, fresh lemon juice, topped with arugula and shaved Parmigiano Reggiano



## *Main Course Choices*

### **Fritto Misto**

fried crispy calamari, jumbo shrimp and zucchini with our own spicy marinara and pesto sauces

### **Galletto al Mattone**

grilled whole cornish hen roasted in the traditional Tuscan style with rosemary and garlic, served with carrots and roasted potatoes

### **Chilean Sea Bass**

pan seared Chilean sea bass with Mediterranean seasoning, served with mashed potatoes and vegetables

### **Lombata di Vitello**

grilled 1lb T-Bone veal chop served with sautéed mushroom, caramelized onions and spicy cherry peppers



## *Dessert Choices*

### **Homemade Cannoli Siciliana**

crispy pastry shell filled with a mix of creamy ricotta, lemon zest and chocolate

### **Torta Fragolina**

short pastry base filled with chantilly cream and topped with glazed wild strawberries

### **Chocolate Mousse**

chocolate sponge base topped with a rich chocolate mousse and dusted with cocoa powder