



**RESTAURANT WEEK MENU  
AUGUST 12 – AUGUST 18, 2019**

**Dinner**

**FIRST COURSE**

**A choice of:**

***GAZPACHO***

A refreshing, slightly spicy COLD SOUP made with fresh summer vegetables

***GAMBERI***

Sautéed shrimps with olive oil, garlic and white wine sauce, served with garlic bread

***CALAMARI FRITTI***

Fried Fresh Calamari & Zucchini, served with mild fra-diavolo sauce

***CLAMS CASINO***

Au-Gratin Clams stuff with butter, white bread, bell pepper and pancetta

**SECOND COURSE**

**A Choice of:**

***PESCE SPADA***

Fresh filet of sword fish sautéed with onion, pine nuts, capers, cherry tomatoes in a white wine sauce

***INVOLTINI DI VITELLO***

Veal scaloppini rolled with eggplant, ricotta cheese in a shallots, port wine sauce

***POLLO ALLA SALTIMBOCCA***

Sautéed chicken breast filled with prosciutto, sage in an sweet pepper sauce served with sautéed spinach

***FUSILI CON SALMONE***

Fusili pasta with salmon, green beans, chopped tomatoes in a light pesto sauce

**THIRD COURSE**

**A choice of:**

PANNA COTTA with strawberry

or tiramisu

\$35.00 per person, not including tax and gratuity