



## **RESTAURANT WEEK MENU**

**AUGUST 12 – AUGUST 18, 2019  
LUNCH**

### **FIRST COURSE**

**A choice of:**

#### ***ZUPPA DI ORZO***

Fresh Barley, asparagus, diced chicken and chicken broth soup

#### ***COZZE AFFUMICATE***

Smoked mussels sautéed with cherry tomatoes in a olive oil and garlic, served with toasted bread

#### ***INSALATA DI RUCOLA***

Baby arugula, artichoke, fennel, parmesan cheese tossed in virgin olive oil & Lemon

#### ***CROSTINO DI PESTO***

Toasted bread, sundried tomatoes, pine nuts, fresh mozzarella and pesto sauce

### **SECOND COURSE**

**A Choice of:**

#### ***CORVINA AL SALMORIGLIO***

Grilled Fresh Fillets Corvina marinated with olive oil lemon and fresh herbs

#### ***POLLO ALLA CACCIATORA***

Chicken breast sautéed with bell pepper, mushroom and rosemary sauce

#### ***LONZA DI MAIALE***

Braised Pork Loin with prunes, chopped onion in an white wine sauce

#### ***CANNELLONI***

Homemade cannelloni filled with fresh spinach, imported ricotta, mozzarella, Parmesan Cheese in a  
aurara sauce

### **THIRD COURSE**

**A Choice of:**

Strawberry's with Zabaglione

or Crème caramel

\$22.00 per person, not including tax and gratuity