



A Taste of Elegance

Est. 1990

## NYC Restaurant Week

### Dinner Menu \$45

AVAILABLE MONDAY - FRIDAY

JULY 22 THRU SEPTEMBER 1

#### Choice of Appetizer

##### Classic Ceasar Salad

Romaine with Pecorino Romano & Croutons

##### Sliced Tomatoes & Mozzarella <sup>GF</sup>

Drizzled with Pesto-infused Olive Oil

##### Calamari Fritti <sup>GF</sup>

Corn Meal-crusted, Fried Calamari  
with Marinara Sauce

#### Choice of Entree

##### Linguine con Vognole <sup>GF</sup>

Whole and Chopped Clams Red or White Sauce

##### Penne ala Vodka <sup>GF</sup>

Penne with Creamy Vodka Sauce and Chopped Tomatoes

##### Chicken Francaise <sup>GF</sup>

Egg-battered Chicken and Sautéed in a Lemon White  
Wine Sauce Served with Sautéed Vegetables

##### Chicken Parmigiana <sup>GF</sup>

Breaded Chicken Cutlet Layered with Marinara  
and Melted Mozzarella Served with Penne Pasta

##### Marsala di Vitello <sup>GF</sup>

Medallions of Veal Sautéed with Mushrooms  
in Marsala Sauce with Sautéed Vegetables

##### Shrimp Scampi <sup>GF</sup>

Shrimp Lightly Sautéed in a Garlic and Herb  
Sauce Choice of Linguine or Risotto

##### Eggplant Parmigiana <sup>GF</sup>

Breaded Eggplant Layered with Marinara  
and Melted Mozzarella Served with Penne Pasta

#### Choice of Dessert

##### New York Cheesecake

##### Chocolate Oreo Mousse Cake <sup>GF</sup>

##### Tiramisu <sup>GF</sup>

#### WINE SPECIAL \$30

Add a bottle of Sterling Meritage  
or BV Coastal Chardonnay for \$30

<sup>GF</sup> Indicates dish is available Gluten Free. Please advise  
your server. To Substitute Gluten Free Pasta add \$3.95.



A Taste of Elegance

Est. 1990

## NYC Restaurant Week

JULY 22 THRU SEPTEMBER 1

### Lunch Menu \$30

AVAILABLE WEDNESDAY - FRIDAY 12 PM - 4PM

#### Choice of Entree

#### Classic Chicken Ceasar Salad

Romaine Grilled Chicken with Pecorino Romano & Croutons

#### Linguine con Vognole <sup>GF</sup>

Whole and Chopped Clams Red or White Sauce

#### Penne ala Vodka <sup>GF</sup>

Penne with Creamy Vodka Sauce and Chopped Tomatoes

#### Chicken Francaise <sup>GF</sup>

Egg-battered Chicken and Sautéed in a Lemon White Wine Sauce Served with Sautéed Vegetables

#### Chicken Parmigiana <sup>GF</sup>

Breaded Chicken Cutlet Layered with Marinara and Melted Mozzarella Served with Penne Pasta

#### Marsala di Vitello <sup>GF</sup>

Medallions of Veal Sautéed with Mushrooms in Marsala Sauce with Sautéed Vegetables

#### Shrimp Scampi <sup>GF</sup>

Shrimp Lightly Sautéed in a Garlic and Herb Sauce Choice of Linguine or Risotto

#### Eggplant Parmigiana <sup>GF</sup>

Breaded Eggplant Layered with Marinara and Melted Mozzarella Served with Penne Pasta

#### Choice of Dessert

#### New York Cheesecake <sup>GF</sup>

#### Chocolate Oreo Mousse Cake <sup>GF</sup>

#### Tiramisu <sup>GF</sup>

### WINE SPECIAL \$30

Add a bottle of Sterling Meritage  
or BV Coastal Chardonnay for \$30

<sup>GF</sup> Indicates dish is available Gluten Free. Please advise your server. To substitute Gluten Free Pasta add \$3.95.