



RESTAURANT WEEK

JULY 22ND. - LABOR DAY

THREE COURSE DINNER \$45

PRIMI PIATTI

pappardelle genovese

basil pesto, parmesan

cacio e pepe

spaghetti with butter, olive oil, parmesan,
pecorino & lots of black pepper

rigatoni alla vodka

slightly spicy tomato - cream sauce

SECONDI PIATTI

pollo al forno

crispy parmesan fingerling potatoes,
rosemary jus, whole roasted garlic

bistecca con panzanella

grilled marinated flank steak,
summer salad of tomatoes, green beans,
olives, focaccia, red onions, wine vinaigrette

tonno grigliato

grilled ahi tuna, eggplant caponata,
salsa verde, arugula

DOLCE

tiramisu

chocolate budino

whipped cream, dark cocoa

ricotta cheesecake



RESTAURANT WEEK

JULY 22ND. - LABOR DAY

TWO COURSE LUNCH \$30
CHOICE OF APPETIZER & ENTREE

PICCOLI PIATTI

caponata

cacio e pepe focaccia crisps

snap peas

tendrils, salsa verde, grana

roasted beets

orange, walnuts, white balsamic, e.v.o.o.

PASTA

rigatoni amatriciana

tomato, red onions, guanciale

pappardelle funghi

mushrooms, garlic, white wine,
arugula, parmesan, butter

gamberi aglio e olio

spaghetti with shrimp, garlic, olive oil,
chili flakes, butter, breadcrumbs

DOLCE

(supp. \$8)

tiramisu

chocolate budino

whipped cream, dark cocoa

ricotta cheesecake