



## Restaurant Week

3 Courses for \$30

### *Appetizers*

**French Onion Soup**

**Mussels Marinara** - P.E.I. mussels sautéed with garlic chips, extra virgin olive oil and a marinara sauce

**Torre di Ortalana** - vegetable tower with grilled zucchini, yellow squash, eggplant, heirloom tomatoes, and sharp provolone and topped with a filetto di pomodoro sauce

**Fritto Misto** - tender fried shrimp, calamari and filet of sole with a pesto topping, served with a marinara sauce

**Lattuga alla Griglia** - grilled romaine stalk topped with garlic croutons, sundried tomatoes, and pine nuts in a classic caesar dressing

**Insalata Cinque Terre** - baby arugula, endive, radicchio, caramelized apples and sundried cranberries with a fig dressing topped with shaved parmesan cheese

**\*Manhattan Seafood Chowder ..... add 2.00**

### *Entrées*

**Lasagna Classico** - authentic meat and cheese lasagna in a Sunday meat sauce

**Farfalle Genovese** - bowtie pasta sautéed in a pesto sauce with sundried tomatoes and a touch of cream

**Pollo Sorrentino** - breast of chicken topped prosciutto, spinach and mozzarella cheese in a brown tomato demi glaze, served with mashed potatoes

**Maiale alla Griglia** - charcoal grilled loin pork chop topped with mushrooms, onions and peppers in a sherry wine demi glaze, served with sweet potato mash

**Filet of Sole Provenciale** - filet of sole in a lemon white wine sauce with artichoke hearts and diced tomatoes over spinach

**\*Grilled Bronzino.....add 3.00**  
with aromatic herbs and vegetable of the day

**\*Veal Cinque Terre.....add 2.00**

### *Dessert*

Carrot Cake • Chocolate Chip Canoli •  
Flourless Chocolate Cake • Caramelized Apple Cake