



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 glace, served with mashed potatoes

Maiale alla Griglia - charcoal grilled pork chop topped with mushrooms, onions and peppers, 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

Chocolate Chip Canoli •

Flourless Chocolate Cake • Caramelized Apple Cake