

Restaurant Week Fall 2018

Lunch Menu

Antipasti

Please Select One of the Following

Zuppa Del Giorno

Soup of the Day

Or

Cervelata Alla Griglia

Skewered & Grilled Thin Italian Sausage Served Over Sicilian Caponata

Or

Bruschetta Al Promodoro

Grilled Ciabatta Bread Topped With Plum Tomatoes, Fresh Mozzarella & Basil

Secondi

Please Select One of the Following

Rigatoni Alla Norma

Rigatoni Tossed in A Light Tomato - Basil Sauce With Eggplant & Aged Ricotta Salata

Or

Orecchiette Rustiche

Orecchiette With Fennel Sausage, Broccoli Rabe, Sun-dried Tomatoes, Olive Oil & Garlic

Or

Farfalle Deliziose

Bow-Ties In A Cream sauce With Proscuitto, Wild Mushrooms, Sun-Dried Tomatoes & Walnuts

Or

Pollo Al Gorgonzola

Breast of Free Range Chicken, laced With Imported Gorgonzola Sauce

Or

Costolette Di Maiale Con Peperoni Agrodolci

Pan roasted Center-Cut Pork chop With Spicy Sweet & Sour Vinegar Peppers

Dolci

Please Select One Of The Following

Cannoli Siciliani

Traditional Sicilian Cannoli Filled With Sheep's Milk Ricotta And Chocolate Chips Garnished With Imported Pistachio From Bronte

Or

Panna cotta Stagionale

Homemade Seasonal Fruit Panna Cotta

Or

Sorbetto Or Gelato

Imported Mango Sorbet

Or

A Trio Of Vanilla, Coffee, & Gianduja Gelato(Chocolate-Hazelnut)

**Enjoy A Glass Of Pinot Grigio Or Montepulciano For An
Additional \$9**

No Substitutions Please