



## Restaurant Week

**February 26 thru March 12, 2017**

*Dinner \$25.95 (appetizer, soup or salad, entrée, dessert)*

**\$25.95**

Tax & Gratuity not included - NO Substitutions please

### Appetizers

#### **Suppli**

Rice, beef & mozzarella cheese rolled into a ball and fried with a side of marinara sauce

#### **Gamberi con Pancetta**

Shrimp wrapped with pancetta, lemon, garlic, white wine, over steamed asparagus  
roasted fresh mozzarella

#### **Burrata delle Murge Antipasto**

Prosciutto, tomatoes, olives, roasted peppers over arugula, balsamic vinaigrette

#### **Fried Calamari**

Lightly fried calamari served with cocktail & marinara sauce

#### **NY Calamari**

Lightly fried calamari tossed with hot cherry peppers & marinara sauce

#### **Caprino**

Warmed goat cheese over mixed greens, walnuts, marinated artichokes,  
honey balsamic vinaigrette

#### **Fried Shrimp**

House made tartar sauce, fresh lemon

#### **Eggplant Siciliana**

Stuffed with ricotta cheese, ham, marinara sauce, mozzarella cheese

### Entrée

#### **Bistecca di Manzo**

Pan seared N.Y. Steak, sautéed portabella & shitake mushrooms, shallots, merlot wine sauce

#### **Salmone con Asti Spumante**

Pan roasted Salmon, pistachio's, scallions, champagne orange sauce over spinach

#### **Maiale Ripieno**

Stuffed pork chop with prosciutto, roasted red peppers, fontina cheese, demi glaze sauce

#### **Scrod Arrosto**

Baked with seasoned bread crumbs, whole clams, lemon butter sauce

**Pollo alla Parmigiano**

Breaded chicken breast covered with house made tomato sauce & mozzarella cheese

**Pesce Spada con Carciofi**

Grilled swordfish, pignoli nuts, raisins, long stem artichokes, basil, chardonnay wine

**Ravioli ai Funghi di bosco**

Wild mushroom ravioli tossed with house made meat sauce, spinach, cream, parmigiano cheese

**Gamberi e Capasante**

Shrimp & Scallops, peas, sundried tomatoes, vodka cream sauce, house made pappardelle pasta

**Bracirole**

With house made pappardelle and marinara sauce

**Dessert****Panna Cotta**

Espresso & chocolate flavored flan

**Banoffi**

Oreo cookie crust, with a layer of caramel, topped with fresh bananas & whipped cream

**Chocolate Mousse****Tiramisu****Chocolate Chip Cannoli**

with vanilla ice cream

**Cheese Cake**

with strawberry sauce